

THE KINGS ARMS

EGHAM

AUTUMN BRUNCH MENU

Saturday 11am – 3pm

Small Plates

Smoked ham hock croquette , pumpkin puree, watercress pesto, freshly grated Parmesan (gf)	7.95
Whipped wild mushroom parfait , grilled garlic and herb sourdough, sauteed woodland mushrooms, pickled shallots (ve) (*gf)	8.95
Dry aged beef Scotch Egg , St. Ewe egg, steak tartare dressing (*gf)	9.5
Bloody Mary prawn cocktail , poached tiger prawns, Bloody Mary Marie rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb	9.95
Twice baked cheddar soufflé , porcini mushroom cream, fresh chive (v)	10.95
Buttermilk pancake stack , Greek yoghurt, fruit compote, maple syrup (v)	9.5
Buttermilk pancake stack , smoked English belly bacon, maple syrup	10.5

Large Plates

Smashed avocado , toasted sourdough, heritage tomatoes, fermented red chilli and toasted seeds, <i>add poached St. Ewe rich yolk eggs for 2.00</i>	10.75
Smoked Scottish salmon , scrambled St Ewe rich yolk eggs, sourdough toast, fresh chive	12.50
Eggs Florentine , wilted spinach, roasted portobello mushroom, poached St. Ewe rich yolk eggs, chervil hollandaise, toasted English muffin (*gf)	9.75
Eggs Benedict , honey roast ham, poached St. Ewe rich eggs, chervil hollandaise, toasted English muffin (*gf)	10.50
Eggs Royale , smoked Scottish salmon, poached St. Ewe rich yolk eggs, chervil hollandaise, toasted English muffin (*gf)	12.50
Full English breakfast , free range sausages, smoked belly bacon, Laverstoke black pudding, potato hash, St. Ewe eggs, portobello mushroom, grilled tomato, baked beans, toasted sourdough	14.5
English Garden breakfast , plant-based sausage, St. Ewe eggs, portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato hash, toasted sourdough (ve)	14.5
Plant based breakfast , plant-based sausage, vegan bacon, portobello mushroom, grilled tomato, potato hash, baked beans, wilted spinach, smashed avocado, toasted sourdough (ve)	14.5
Grosvenor signature croque monsieur , baked Kent honey roast ham, smoked Applewood, mustard, served with skin on fries, <i>add fried St Ewe rich yolk egg for 1.5</i>	14.95
Crispy buttermilk chicken waffle , crushed avocado, smoked English belly bacon, 'Nduja ketchup, maple syrup	15.95
Pumpkin risotto , roasted Romanesco, baked pumpkin seeds, watercress pesto, freshly grated Parmesan (v) (**) (gf) <i>add grilled chorizo 2.95 (gf)</i>	15.95
Dry aged steak burger , Romaine lettuce, crispy onions, served in a toasted brioche bun and with skin on fries, <i>add bone marrow melt 2.5, smoked Applewood cheese 1.00 (*gf)</i>	16.5
'Nduja chicken , sourdough bruschetta, charred heritage tomato, Bocconcini, fiery tomato, basil and mascarpone sauce (*gf)	17.5
9oz crisp battered haddock and chips , triple cooked chips, braised marrowfat peas, homemade tartare sauce, fresh lemon (gf)	18.95
Seared 8oz flat iron steak , miso glazed King Oyster mushroom, beersamic dressed baby watercress, peppercorn sauce, beef dripping skin on fries (*gf)	23.95

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free
(*GF) = Can be adapted to Gluten Free on request (**) = Can be adapted to Vegan on request

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.

Enjoy a large plate and 90 minutes of free-flowing brunch cocktails for 35.00

Make it a moment with our cocktail trees. 12 brunch cocktails for 95.00

Brunch Cocktails

Kir royale , prosecco, cassis	8
Mimosa , prosecco, fresh orange	8
Bellini , prosecco, peach	8
Aperol spritz , prosecco, soda, orange	8
Campari spritz , prosecco, soda, orange	8
Mirabeau spritz , Mirabeau rosé gin, sparkling wine, fresh raspberry, soda	8

From The Bar

Glass of Pommery, Brut	12.5
Bottle of Pommery, Blanc de Blanc	69
Signature Cocktail , Hayman's Gin with Prosecco and a dash of butterfly pea extract to create a theatrical colour changing drink	11.5
Spicy Margarita , tequila blanco, lime, triple sec	11
Espresso Martini , vodka, Kahlua, fresh espresso	11
Daiquiri , golden rum, lime, sugar	11
Passionfruit Martini , vodka, passionfruit, vanilla, prosecco	11
Old Fashioned , whisky, sugar, bitters	12
Negroni , gin, vermouth, Campari	12
Bloody Mary , Ketel One, house blend spiced tomato juice, celery, lemon, olives	11.5

Non-Alcoholic Cocktails

Elderflower spritz , elderflower, apple, lemonade	8.5
Mojito , apple, lime, mint, soda	8.5
No-groni , Tanqueray 0%, Æcorn Aromatic & Bitter	8.5

British Tea Blends

English breakfast	2.75
Earl grey	2.75
Queen of green	2.65
Proper peppermint	2.65
Chamomile	2.55
Fresh Mint	2.65

Artisan Coffee

Single espresso	2.4
Double espresso, americano	2.95
Cappuccino, flat white, latte	3.25
Matcha latte	3.2
Liqueur coffee, Baileys, Amaretto or Johnnie Walker	5.5
Hot Chocolate	3.45

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