

# THE KINGS ARMS

## EGHAM

### A LA CARTE MENU

Thursday to Friday 12pm – 9pm | Saturday 3pm – 9pm

#### Table Snacks & Small Plates

Bombay spiced pork  
scratchings (gf) 3.25

Botanical marinated  
green olives (gf) (ve) 3.95

Smoked ham hock and cheddar croquettes, spring  
truffle and parmesan dressing 7.50

Freshly baked ancient grain sourdough,  
whipped smoked butter & Cornish sea salt (v) 5.50

Grilled flatbreads, salt baked beetroot, goats cheese,  
balsamic red onions and rocket (v) 5.95

Pork leek and apple sausage roll,  
Black pudding brown sauce 6.95

#### Starters

Laverstoke Park buffalo mozzarella, heritage tomatoes,  
toasted seeds & Bloody Mary dressing (v) 8.50

Raclette soufflé, Oglesfield cheese, crispy bacon,  
confit potato and gherkin garnish 8.75

Signature prawn cocktail, romaine lettuce,  
shaved fennel, pickled apple 9.50

Bang Bang cauliflower, fermented scotch bonnet  
mayo and shredded Thai herbs (gf) (ve) 7.25

Gin cured salmon, wild garlic cream,  
pickled rhubarb & red vein sorrel (gf) 10.50

Crispy duck and watermelon salad,  
pickled cucumbers, fermented red chilli,  
Thai basil, soy & ginger dressing (gf) 9.25

Dorset 'Nduja scotch egg, avocado, lime and basil.  
Fennel & apple slaw 8.75

Wild garlic and rabbit terrine, tarragon,  
pear and elderflower puree, celeriac remoulade,  
sourdough toast 9.50

Cornish Crab cake, Wye Valley asparagus, lobster and  
champagne sauce, caviar crème fraiche 9.95

#### Classics & Main Event

Signature Chicken Caesar salad, romaine lettuce,  
soft boiled St Ewe's egg, smoked anchovy and  
rosemary crumb, Parmesan truffle dressing 15.95  
*Add freshly grated Wiltshire Truffle 3.00*

Fish and Chips, beer battered haddock,  
beef dripping chips, minted marrow fat peas,  
tartare hollandaise 16.75

Luxury fish pie, fresh haddock, scallops, tiger prawns and  
a poached St. Ewes egg in a creamy lobster sauce.  
Topped with Duchess potatoes 18.50

12hour braised pork belly, raclette potato terrine,  
wild garlic puree, peas, bacon and braised spring greens,  
Madeira cream sauce 19.50

Brick lane Lamb chop curry. Marinated and grilled  
lamb chops, medium spiced tomato & cardamom curry sauce,  
pilau rice, onion seed raita, green chilli and mint chutney,  
Masala spiced popadom 23.95

Pea & asparagus risotto, chargrilled courgette,  
shaved Sussex Charmer and fresh mint 14.95 (v)  
*Add smoked bacon lardons 2.75*

Chicken Milanese, Organic British chicken coated  
in parmesan breadcrumbs, fresh egg linguini  
and angry tomato & 'nduja sauce 18.50

Ultimate chicken and ham pie. Hand raised hot  
water crust pastry, white wine braised chicken,  
flaked ham hock, leek and tarragon cream sauce. Served  
with creamed mash & beef fat carrots 17.50

#### Robata Grill & Grosvenor Collection Burgers

Marinated flat iron steak,  
served pink, triple peppercorn  
sauce, skin on fries 21.95

British Wagyu beef burger, bacon jam,  
Red Leicester cheese. Signature house sauce, marinated  
beef heart tomato, red onion & gherkin 18.95

Plant based burger, smoked vegan cheese & vegan  
bacon. Signature house sauce, marinated beef heart  
tomato, red onion & gherkin (ve) 16.95

12oz cote-de-bœuf, champagne hollandaise,  
skin on fries (gf) 34.95

Garam masala marinated lamb chops, green chilli,  
coriander & mint chutney (gf) 19.95

Bone in corn fed chicken,  
dauphinoise potatoes, asparagus  
and truffle jus (gf) 16.95

Whole sole cooked on the bone.  
Wild garlic and caper buttered shrimps,  
fresh lemon 21.50

Buttermilk chicken burger, avocado,  
coronation slaw, 'nduja tomato sauce 14.95

#### Sides

Butterhead lettuce, radish,  
garden herb and flower salad,  
sumac dressing (gf) (ve) 3.50

Grilled asparagus, peas & spring  
green, wild garlic and caper  
butter (gf) 4.50

Star anise and duck fat roasted  
carrots, goat's curd and green  
chilli and mint chutney (gf) 3.50

Salt baked Heirloom beets,  
pomegranate dressing and  
chervil (gf) (ve) 3.50

Beef dripping  
skin on fries (gf) 3.50

Heirloom varieties of Isle of Wight  
tomatoes, fresh rocket & parmesan.  
Olive oil and balsamic on  
the side (gf) (ve) 3.95

Potato, cheese & bacon terrine.  
Dauphinoise potatoes topped  
with bacon jam and  
Oglesfield cheese 4.95

Triple cooked beef dripping  
chips with bone marrow  
gravy (gf) 4.50

Confit new potatoes,  
lemon, olive oil and soft garden  
herbs (gf) (v) 3.75

#### Sauces

Fermented scotch bonnet & lime mayo (gf) (ve) 1.00 | Wild garlic and caper butter (gf) (v) 1.50 | Triple peppercorn sauce (gf) 2.00 | Bone marrow gravy (gf) 2.00  
Chervil & champagne hollandaise (v) 2.00 | Green chilli, coriander and mint chutney (gf) (ve) 1.50 | Spring chicken and truffle jus (gf) 2.00

*Vegan and gluten-free menus are available 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.*

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### DRINKS MENU

<i>Draft Beer</i>	Half	Pint	<i>Champagne/Sparkling</i>	125ml		Bottle	<i>Cocktails</i>
Camden Hells	2.90	5.80	Coates & Seely, Bretagne Brut Reserve NV	11.50		55.00	<b>King's 75</b> 11.50 Coates & Seely, King of Soho Gin, Butterfly Pea Bitters
Cornish Gold Cider	2.50	5.00	La Folie Sparkling Rose, Mirabeau, Provence	11.30		45.00	
Grolsch Pilsner	2.50	4.90	Taittinger Champagne, Brut Reserve NV	12.50		72.00	<b>Mojito</b> 10.50 Koko Kanu Rum, Lime Juice, Mint, Soda
Guinness	2.80	5.60					
Meantime Easytime	2.80	5.50					
Meantime IPA	2.90	5.80					
Peroni Nastro Azzurro	3.00	6.00					
Pilsner Urquell	2.80	5.60					
Seasonal Ale	2.25	4.50					
			<i>White Wine</i>	175ml	250ml	Bottle	<b>Rhubarb &amp; Apple Crumble</b> 11.00 Chase Rhubarb & Apple Gin, Chambord Liqueur, Ginger Ale
			Albarino, Domingo Martin, Rias Baix 2020	11.30	15.50	45.00	
			Chenin Blanc, Rebeland	7.50	10.00	27.00	<b>Cosmopolitan</b> 10.50 Ketel One, Cranberry, Grand Marnier, Lime Juice
			Haystack Chardonnay, Journeys, S'bosch	9.50	12.50	36.00	
			Macabeo, Finca Valero, Carinena	6.00	7.50	22.00	<b>Espresso Martini</b> 10.50 Ketel One Vodka, Kahlua Coffee Liqueur, Coffee Extract, Vanilla Syrup
			Picpoul di Pinot, Cap Cette	7.80	10.50	29.50	
			Pinot Gris, Jean Biecher	8.00	10.50	30.00	
			Sauvignon Blanc Touraine, Chat Roche	9.00	12.00	34.00	<b>Peach Cup</b> 10.00 Hayman's Peach Gin, Peach Liqueur, Luscombe Lemon
			Terra Alpina Pinot Grigio Dolomiti			41.00	
			Trebbiano d'Abruzzo, Ponte Miliano		8.00	23.00	<b>Rockstar Martini</b> 12.50 Ketel One Vodka, Passoã, Pineapple Juice, Passion Fruit Purée
				175ml	250ml	Bottle	<b>Royal Elderflower</b> 11.00 Coates & Seely and St. Germain
			Azure Rosé Mirabeau, Provence	11.50	15.50	45.00	
			Miraflors Rosé, Domaine Lafage	10.00	12.90	38.00	<b>Grosvenor Collection Garden Spritz</b> 11.00 Hayman's Gin, St Germain, Soda, Prosecco, Lime Juice
			Pinot Grigio Blush pavia, Conto Vecchio	7.00	8.00	26.00	
			<i>Rosé Wine</i>	175ml	250ml	Bottle	<b>British Negroni</b> 11.00 Sipello, Silent Pool, Discarded Vermouth
				175ml	250ml	Bottle	<b>The Perfect Storm</b> 10.00 Cut Rum Spiced, Ginger Beer, Lime Juice
			Cote Sud Catalanes, Domaine Lafage			28.50	
			Cotes du Rhone Rouge, St Cosme			39.00	<b>Rhubarb Spritz</b> 11.50 Chase Rhubarb & Apple Gin, Peach Liqueur, Soda, Prosecco
			Huntsman Shiraz Journey's End Stellenbosch	10.50	12.00	35.00	
			La Traca Tinto, Bodega, Valencia	8.00	10.50	29.50	
			Lorosco Reserva Cabernet Sauvignon	7.00	8.50	25.00	
			Moonseng Merlot, Saint Mont	7.50	9.50	28.00	
			Tempranillo Garnacha, Carinena	6.00	7.50	22.00	
<i>Soft Drinks</i>							
Appletiser		3.40					
Elderflower Sparkling Presse		3.40					
Coca Cola		3.20					
Coca Cola Zero Sugar, Draught		4.20					
Coca Cola, Draught		4.20					
Diet Coke		3.20					
Diet Coke, Draught		4.20					
<b>Double Dutch</b>		3.00					
Cucumber & Watermelon							
Double Lemon							
Ginger Ale							
Ginger Beer							
Indian Tonic Water							
Skinny Tonic Water							
Soda							
<b>Eager</b>		4.00					
Apple Juice							
Cranberry Juice							
Grapefruit Juice							
Orange Juice							
Pineapple Juice							
Pomegranate Juice							
Tomato Juice							
<b>Luscombe</b>		3.80					
Elderflower							
Hot Ginger Beer							
Rhubarb Crush							
Sicilian Lemon							