

# THE KINGS ARMS

## EGHAM

### SUNDAY LUNCH MENU

12.00pm – 9pm

#### Table Snacks & Small Plates

Bombay spiced pork  
scratchings (gf) 3.25

Botanical marinated  
green olives (gf) (ve) 3.95

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

Tunworth, baked Somerset  
camembert to share, wild thyme  
and honey, sourdough 14.50

#### Starters

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

Cornish Crab cake, Wye Valley asparagus,  
lobster and champagne sauce, wilted  
spinach and poached St Ewe's egg 9.95

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

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

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

#### Classics & Main Event

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

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

#### Roasts

*All served with smoked duck fat roast potatoes, buttered spring greens, confit heritage carrots,  
homemade Yorkshire pudding and lashings of house-gravy. Majority of our roasts can be adapted to use non-gluten containing ingredients.*

12-hour slow cooked pork belly and rolled  
loin, cider apple fondant &  
homemade crackling 19.95

30 day Dry-aged Sirloin of British beef,  
braised feather blade, homemade  
horseradish cream 24.50

Lemon, thyme & honey roasted chicken,  
braised chicken thigh stuffing &  
butternut squash 18.75

Rosemary roasted leg of Saltmarsh lamb,  
crispy lamb shoulder hash, homemade  
mint sauce & crispy wild garlic 23.95

Crispy filo parcel, filled with celeriac remoulade,  
balsamic dressed salt baked beetroots, local goats  
cheese on butternut squash puree. Olive oil roast  
potatoes, braised red cabbage and carrot and  
swede mash served on the side (v) £17.95

Celeriac, rainbow roast. Carved celeriac steak,  
olive roasted new potatoes, carrot, and swede  
mash, braised red cabbage, spring greens and  
salt baked beetroots (gf) (ve) 16.95

#### Sides

Signature cauliflower cheese, slow roasted  
cauliflower wedges, Sussex charmer,  
Oglesfield and parmesan cream sauce  
(gf) (v) 3.75 / 4.75  
*Add freshly grated Wiltshire Truffle 3.00*

Braised spiced red cabbage, Braeburn apple  
and balsamic 3.50 / 4.50

Smashed carrot and swede mash,  
finished with sage butter  
(gf) (v) 3.25 / 4.25

Duck fat roast potatoes 3.75 / 4.75

Jug of house-gravy 2.50 / 3.50

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