



**KING'S ARMS**  
**WING**  
**INN & RESTAURANT**  
**HOME MEALS**

### Starters

Jimmy Mixed Grain **Sourdough** Loaf (approx. 200 -250g) £3

8oz Cream of Field **Mushroom** or Rich **Pumpkin Soup** (GF) £4

4oz Jimmy's Smokehouse **Trout Pate**, £7 (GF)

Muntjac, Pancetta & Pistachio **Terrine**, Dijon Mustard, Pickled Gherkins, Dressed Leaf Salad £7 (GF)

Smoked Glaston **Fallow Haunch** with Celeriac Remoulade & Sweet Pickled Onion Petals £8 (GF)

Jimmy's Cold Smoked Malt Whisky **Salmon**, Dill Crème Fraiche, Leaves & Vinaigrette £8 (GF)

Jimmy's Award-Winning **Smokehouse Platter** (Approx. 150g), Pork Lomo, Smoked Venison Haunch, Spicy Pork Coppa, Smoked Pancetta, Fennel Venison Salami & Mixed Pickles £10 (GF)

### Mains

**All our main courses are good to go and just need reheating as per the provided instructions.**

**Please add any side orders to complete your meal from the selection below**

Shepherds **Pot Pie**, Launde Lamb in a rich root vegetable Gravy topped with mash £8/14 Large or Small

**Fish Pie**, Salmon & Haddock in a Creamy Dill Veloute & Topped with Mash £10/18 Large or Small

Mixed Game **Faggot** with Roasted Root Vegetables & Onion Gravy £8/14 Large or Small

Smokehouse Smoked BBQ **Pulled Pork Burger**, Brioche Burger, Mayo, Lettuce, Cucumber & Tomato £8

**60hr Brisket** of Launde Farms Beef in Chestnut Mushroom, Onion & Rich Beef Gravy £10

Lincolnshire Style **Beef Olives**, Launde Farms Roast Topside with Herbed Pork stuffing & wrapped in our Smoked Pancetta. Served in a Rich tomato ragout £14 (2 per serving)

Pot Roast Filet **Beef Stroganoff** with Smoked Paprika, Gherkins, Mushroom's, Dijon & Crème Fraiche £15

**Braised Sika Deer**, Braised Bone in Fore-Shank or Boneless Leg Steak with Root Vegetables & Red Wine Sauce, £15

**Smokehouse Ribs** (7/8 Bones) in our Barbeque Sauce £10

**Pies** – **Game** or **Pork** Leek & Stilton with Gravy, or Goats Cheese and Leek (V), £8

**Curries** – Jimmy's Spice blends with Mushroom & Spinach served with Basmati Rice, Spicy Pub Mango Relish and Poppadum's (GF) ALL are £14 – Sika Deer **Venison** Rogan Josh, or Glaston **Pheasant** Korma, or Chickpea, Mushroom & Spinach Masala (V, GF)

**Sides, Potatoes**, Dauphinoise £5, Buttered New Potatoes £3, Herbed Garlic Potato Wedges £4, or Creamed Mash £4

**Vegetables**, Mushy Peas £3, Garden Peas £3, Red Cabbage £5. Steamed Greens (Beans, Snap Peas, Broccoli) £5



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**Desserts**

Fruit Crumble & Custard £5 (Quince, Pear, Apple & Vanilla)

Sticky Toffee Pudding and Butterscotch Sauce £5

4 Nut Chocolate Brownie & Chocolate Sauce £5

Pear & Ginger Sponge with Custard £5

**See below for a list of available Multi Award Winning produce from Jimmy's Rutland Smokehouse**

**Award Winning Smokehouse Produce (All GF)**

**Breakfast**

Lincolnshire Pork Sausages 6's £4 (400g) £5

Pheasant and Pork Sausages 6's (400g) £5

Venison (Sika Deer) & Herb for 6 Sausages (350g) £6

Our Traditional Black Pudding 300g (4 Thick Slices) £6 (Not Gluten Free)

Smoked Back Bacon £4 - 8 thick slices (Gold Award Winner British Charcuterie Awards)

**Air Dried, Smoked & Fermented Meats**

**Spicy Pork Coppa**, Cured Free Range Pork Collar, Air Dried and Coated in our spicy Paprika & Cayenne Pepper Rub

**Pork Lomo**, Cured Free Range Loin of Pork, Juniper, Cloves and Thyme, Air Dried

(Silver Award Winner British Charcuterie Awards)

**Smoked Venison Haunch**, Garden Herbs, Star Anis & Fennel, Cured, Oak Smoked & Air Dried

**Smoked Pancetta**, Garlic, Pepper, Nutmeg & Thyme, Cured Smoked and Dried to maturity

(Bronze Award Winner British Charcuterie Awards)

**Venison Salami**, Fennel Seed, Mixed Spices, Garlic & Onion

**Available in 50g Packets. Thinly Sliced onto Gold backed Boards and Vacuum Packed for Freshness**



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