

## Sample Menu

**Pub Loaf** (150g) Butter and Maldon Salt £4 or Balsamic Vinegar & Extra Virgin Olive Oil £6

**Jimmys Air Dried Wild Goose Breast**, Celeriac Remoulade, Truffle Oil & Shaved Parmesan £10

**Grey Squirrel Legs**, Smoked Bacon, Peas, Mushrooms a la crème & Roasted Hen of the Woods £10

**Cesar**, Pub Cold Smoked Partridge Breasts, Fried Duck Egg, Parmesan Croutes & Crisp £12/24

**Butterbean Mash**, Crispy Fried Polenta, Miso Portobello, Wild Garlic & Parsley Pesto £10/21

Mixed Wild Mushroom **Risotto**, Porcini Powder, Toasted Pine Nuts & Parmesan £10/21

**Jimmys Charcuterie**, Pancetta, Lomo, Spicy Coppa, Muntjac Bresaola, Venison Salami. Pickles £20

**Roasted Cod Loin** & Poached Duck Egg, Cavallo Nero, Potato Rosti, Parsley Veloute £26

**Halibut Supreme**, Shitake Mushroom & Cockle Risotto, Wild Garlic Pesto £28

**Fish 'n Chips**, 8-10oz Cod, Ale Batter, Pub Tartar Sauce, Pub Mushy or Garden Peas £21

Dry Aged **Filet Steak**, Shin Croquette, Hen of the Woods, Celeriac Puree, Dauphinoise £36

Launde Dry Aged **Rib Eye**, Portobello Mushroom, Balsamic Tomato, Leaf, Truffle Fries £30

Wild **Squabbit Croquettes** with Woodland Mushrooms Sauce, Sprouting Broccoli, Fries £28

**Whole Roast Wild Partridge**, Sauté Roots & Smoked Bacon, Dauphinoise, Madeira Sauce £24

**Fallow Deer Tenderloin**, Medlar Red Cabbage, Balsamic Beets, Dauphinoise, Port Glace £28

**Sides**, Green Beans & Pancetta £8, Seasonal Greens & Wild Garlic Pesto £8, Mushy or Garden Peas £3,

Spiced Braised Red Cabbage £5, Purple Sprouting Broccoli with Lemon Oil & Parmesan £8

**Potatoes**, Herbed & Buttered New £5, Pub Smoked Pancetta Sauté Potatoes £8, Dauphinoise Potatoes £6

Pub Chips or Fries £5/8 Add Truffle +£2, Buttered & Creamy Mash £4

**We know what is in our food. If you suffer from any allergies or intolerances then please let us know so that we may adjust, where possible your choices. All game served at The Kings Arms is wild and may contain shot.**