

*GLUTEN FREE*

*TO START WITH*

Cream of Mushroom Soup, Gluten Free Bread £6

New Forest Asparagus, Poached Egg, Salsa Verdi, Parmesan, Pea tops, Truffle Aioli £9 (v)

Chicken Caesar Salad, Parmesan Reggiano Shavings £8.50/£16

Roasted Pigeon Breast, Roasted Celeriac, White Onion Puree, Tarragon £9.50

Home Cured Hot Smoked Salmon Tian, Pickled Cucumber, Candied Lemon, Jospersed G.F Toast, Salad £9

Crab and Pickle Vegetable Salad, Spring Onions, Citrus Crème Fraiche £9.50

*LITE BITES*

Rump Steak Burger, No Bun, Crumbled Stilton & Red Onion Marmalade, Hand Cut Chips £15.50

Chicken Caesar Burger, No Bun, Baby Gem Lettuce, Parmesan Reggiano Shavings, Hand Cut Chips £15.50

Jospersed Local Ham, Free Range Eggs & Hand Cut Chips £14

Pan Fried Cod Cheeks, Curried New Potatoes, Spinach, Chilli & Curry Sauce £17.50

*A BIT MORE*

\*Jospersed Local 28 Day Aged Rib Eye Steak, Roquette & Parmesan Salad, Peppercorn Sauce £25

Pan Fried Salmon, Jospersed Asparagus, Minted New Potatoes, Tomato Coulis, Toasted Almonds £23

Jospersed Free Range Chicken Breast, Wild Garlic Risotto, Rocket and Parmesan Salad, Parsley Oil £22

Smoked Haddock Kedgeree, Soft Boiled Egg, Baby Spinach £19

Creedy Carver Duck Breast, Pressed Duck Leg, Pommes Anna, Rhubarb Textures, Braised Chicory, Duck Jus £22

Braised Pork Belly, Chilli, Garlic and Ginger Stir Fry, Egg Noodles, Sweet Chilli Sauce £20

Pan Fried Haddock & Hand Cut Chips, Mushy Peas & Tartar Sauce £17

**SIDES: Hand Cut Chips, New Potatoes, Dauphinoise, Roquette & Parmesan Salad £3**

\* Denotes a choice of Hand Cut Chips, New Potatoes or Dauphinoise Potatoes

A Jospersed Oven is a charcoal oven which is lit daily and reaches a temperature in excess of 500C

**FOOD ALLERGY IMPORTANT NOTICE:**

If you or a member of your party has a food allergy or dietary requirement, please inform a member of staff before placing your order

## *PUDDINGS £7.50*

Apple & Blackberry Crumble Gluten Free, Clotted Cream Ice Cream

Caramelised Banana, Chocolate Sauce, Candied Peanuts, Peanut Ice Cream

Kings Arms Ice Cream Sundae

Dark Chocolate Fondant, Almond Brittle, Passion Fruit Sorbet (Please allow 20 minutes)

Buttermilk Panacotta, Poached Rhubarb, Honeycomb, Lemon Balm

*Platter of Mixed Ice Creams and Sorbets (select 3 Scoops of the following)*

Ice Creams: Fudge, Vanilla, Chocolate, Cinnamon, Caramel, Peanut

Sorbets: Raspberry, Mango, Strawberry, Pear

Selection of West Country Cheeses from the Trolley, Gluten Free Crackers £9

## *Dessert Wines- by the glass*

LBV Port, Quinta do Crasto, Douro, Portugal £5.10 (100ml)

I Capitelli IGT, Anselmi, Veneto, Italy £8.30 (100ml)

Garonelles Sauternes, Bordeaux, France £7.50 (100ml)

Vidal Icewine, Peller, Ontario, Canada £13.00 (100ml)

Ice Cider, Somerset Cider Brandy Co., Kingsbury, Episcopi £5.50 (50 ml)

The Somerset Pomona, Somerset Cider Brandy Co., Kingsbury Episcopi £5.50 (50ml)

Great with cheese

## *Selection of Coffees/Teas, served with Petit Fours £4*

Coffee: Cafetière (Nicaragua- Matagalpa); Cappuccino; Espresso; Latte, Macchiato; Decaf

Traditional Teas: Traditional English; Earl Grey; Assam; Darjeeling; Decaf Tea

Also: Peppermint; Camomile; Fresh Mint; Green Tea; Decaf Tea, Redbush; Blackcurrant & Blueberry;

Lemon & Ginger and Hot Chocolate

## *Children's Menu £8.50*

Pan Fried Haddock, Hand Cut Chips, Mixed Vegetables

4oz Rump Steak, Hand Cut Chips, Mixed Vegetables

Tagliatelle, Roasted Tomato Sauce, Parmesan

Selection of Children's Ice Cream Pots: Vanilla, Strawberry or Chocolate £3



*Follow us on Instagram @thekingsarmscharltonhorethorne*