

THE KINGS ARMS

- STARTERS -

- Soup of the Day** 4.50
Served with white, brown or ciabatta bread
- Warm Homemade Scotch Egg** 6.50
Served with fresh salad & homemade red chutney
- Crispy Cod Goujons** 6.50
Served with homemade tartare sauce, fresh side salad & lemon wedge
- Warm Chicken, Pancetta & Mango Salad (GF)**
Served on a bed of fresh Leaves
Starter 6.50 **Main** 11.50
- Tomato, Red Onion, Mozzarella & Pesto Salad**
Starter 6.00 **Main** 10.50
- Baked King Prawns** 7.00
Served in a rich tomato & garlic sauce with fresh crispy bread
- Vegetable Samosa** 5.50
Served with fresh salad & sweet chilli dip
- Olives, Humus & Toasted Pitta Bread** 5.50
- Baked Camembert** 9.50
Served with toasted pitta bread & homemade red onion chutney (Perfect to share)
- Cod & Pancetta Cake**
Served with sweet chilli dip & fresh salad
- Pigs in blankets**
Served with sticky BBQ sauce
6 for yourself 5.50, **12 to share** 9.50
- Classic Prawn Cocktail** 6.00
Served with fresh salad & bread & butter
- Homemade Pate** 5.50
Served with fresh salad, warm toast & butter

- MAINS -

- Local Butchers Sausage or Red Onion & Rosemary Sausage (V)** 10.50
Served with onion gravy & a choice of either wholegrain mustard, leek, plain or cheddar cheese mash
- Shropshire Steak & Pale Ale Pie** 13.00
Served with mash or chips & seasonal veg
- Beer Battered Fish & Chunky Chips** 11.50
Served with peas or mushy peas & homemade tartare sauce
- Oven Baked Cannelloni Pasta (V)** 10.50
Filled with spinach & ricotta, topped with rich tomato sauce. Served with fresh salad & garlic bread
- Pork Loin Chops** 12.00
Served with mash, seasonal veg & wholegrain mustard sauce
- Chicken & Black Bean Sizzler** 12.50
Served with rice
- Scampi & Chips** 10.50
Served with peas or mushy peas & homemade tartare sauce
- Homemade Beef Lasagne** 11.00
Served with fresh side salad, garlic bread or chunky chips
- Classic Tagliatelle Carbonara** 10.50
Served with garlic bread
- Mac & Cheese (V)** 9.50
Baked in a rich three cheese sauce with a crispy bread crumb top. Served with garlic bread
- Smokey Mushroom Stroganoff (V)** 10.50
Served with rice

- OFF THE GRILL -

All served with a choice of chunky chips, mash or jacket potato & beer battered onion rings, mushroom & tomato

16oz T-Bone Steak 19.00

10oz Ribeye 16.50

8oz Sirloin 15.00

10oz Rump 14.00

10oz Gammon 13.00

Served with a free range egg & pineapple

Why not add a sauce 2.50

Peppercorn sauce

Diane Sauce

Wholegrain Mustard

Shropshire Blue

Add scampi to your steak 3.50

-BURGERS -

All served with chunky chips,
homemade chutney, homemade coleslaw &
fresh side salad

Lamb & Mint Burger 12.00

Kings Prime Beef Burger 12.00

Spicy Bean Burger (V) 11.00

Battered Chicken Burger 11.00

Add to your burger 1.00

Cheese, Bacon, Fried Egg or
Mushrooms

- SIDES -

Beer Battered Onion Rings 3.00

Homemade Coleslaw 2.50

Seasonal Veg 2.50

Chunky Chips 2.50

Chunky Cheesy Chips 3.00

Garlic Bread 2.50

Cheesy Garlic Bread 3.00

**IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES,
PLEASE MAKE YOUR SERVER AWARE**

- FOOD HOURS -

Monday - Saturday: 12:00-9:00pm
Sunday: Sunday Roast Menu Available 12:00-5:00pm

Normal Menu Available 5:00-8:00pm

(These hours can be subject to change)



Joule's Pale Ale

Clean, crisp & perfectly balanced describes our flagship bitter. 4.1% Abv.



Joule's Pure Blonde

Light, refreshing & subtle, a perfectly balanced blonde ale. 3.8% Abv.



Joule's Slumbering Monk

Rich, copper ale with a real depth of flavour, created using a careful blend of English ingredients. 4.5% Abv.



Joule's Green Monkey

Our English craft lager Green Monkey is unpasteurised which allows the beer to keep a cracking flavour. 4.3% Abv.