



STARTERS

SOMERSET CHICKEN LIVER PARFAIT

Montacute Apple & Pear Chutney, Brioche, Local Micro Leaves, Pickles £10

KING OYSTER MUSHROOM (V)

Mushroom Risotto, 36 Month Aged Parmesan, Truffle Oil, Hazelnuts £11

WHITE WINE STEAMED CORNISH MUSSELS

Shallot, Garlic & Parsley Cream, Ciabatta, Butter £12

HOMEMADE SOUP OF THE DAY (V)

Ciabatta, Local Salted butter £9

BRIXHAM SMOKED MACKEREL PATE

Grilled Sour Dough, Olive Tapenard, Micro Leaves £11

MAINS

DUO OF LAMB - Lamb Rump. Braised Lamb Shoulder, Pomme Anna, Courgette Puree, Chard Baby Courgett £28

LOCAL AGED STEAK (GF)

Grilled Tomato, Portobello Mushroom, Ale Shallot, Onion Rings
Parmesan & Truffle Fries, Peppercorn Sauce OR Garlic Butter

8oz RUMP STEAK £25 - 8oz SIRLOIN STEAK £26

SEARD RED MULLET NIÇOISE SALAD (GF) £16

Soft Boiled Egg, Green Beans, Olives, New Potatoes, Dressed Leaves £15

ONION TART TATIN (V)

Shallot Puree, Rocket Salad, Skin on Fries £17

10oz PORK LOIN STEAK

Confit Garlic Mashed Potato, Black Pudding, Apple Puree, Tender Stem Broccoli
Red Wine Jus £20

Allergen Notice: Please speak to a member of our team if you have any allergies before ordering.



CLASSICS

SOUTH COAST MARKET FISH OF THE DAY (GF)

Samphire, Caper Beurre Noisette, Roasted New Potatoes £24

SOMERSET STEAK BURGER

Bacon, Skin on Fries, Brioche Bun, Cheddar Cheese, Onion Ring £18

HONEY GLAZED HAM (GF)

Fried Free Range Hens Eggs, Piccalilli, Hand Cut Chips £16

CIDER BATTERED HADDOCK (GF)

Hand Cut Chips, Crushed Peas, Curry Sauce, Tartare, Lemon £18

THE KINGS ARMS PLOUGHMAN'S

Honey Glazed Ham, Remoulade, Hand Raised Pork Pie, Cheddar, Pickled Onions, Grapes, Piccalilli, Chutney, Ciabatta £17

MOULES MARINIÈRE AL A CREME

Cornish Mussels, White Wine, Parsley, Fries, Ciabatta and Local Butter £20

PLANT BURGER (VG)

Brioche Bun, Fries, Smoked Applewood, Coleslaw, Tomato, Gem Lettuce £17

GRILLED CHICKEN CAESAR SALAD

Anchovies, Gem Lettuce, Crutons, Caesar Dressing £16

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DESSERTS

VANILLA RICE PUDDING

Port & Orange Roasted Plum, Homemade Granola £9

CHOCOLATE FONDANT

Buttermilk Ice cream, Hazelnut Crum £9 (Approx.. 12 mins)

STICKY TOFFEE PUDDING (V)

Vanilla Ice Cream, Toffee Sauce £9

DARK CHOCOLATE & COCONUT MOUSSE (VG)

Lime & Coconut Syrup, Toasted Seeds, Vanilla Ice Cream £9

LOCAL ARTISAN CHEESEBOARD

chutney, homemade poppy seed crackers, quince paste, grapes, Montacute honey

3 cheeses - 9.00 | 4 cheeses - 12.00 | 5 cheeses - 15.00

Taylor's late bottled vintage port - £4.80

ICE CREAMS & SORBETS

Selection of Homemade Ice Creams and Sorbets

1 scoop - £3.00 | 2 scoops - £5.00 | 3 scoops - £6.00

SIDES

CHIPS (GF) Hand Cut Triple Cooked Chips, Cornish Sea Salt £5

FRIES (GF) Skin On, Cornish Sea Salt £5

CHEESY CHIPS/FRIES (GF) Triple Chips or Skin On Fries, Local Cheddar £6

PARMESAN & TRUFFLE FRIES, Skin on Chips, Truffle Oil & Parmesan £7

LOCAL MIXED LEAF SALAD (GF) House Dressing £4

BREAD Ciabatta or Multigrain, Local Salted Butter £4

ONION RINGS (GF) Local Cider Battered £4

VEGETABLES (GF) Seasonal Vegetables, Local Salted Butter £5

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