

# Welcome to The Kings Arms

A good old fashioned pub with relaxed dining.  
Our chefs will delight with familiar favourites, serving what we call 'honest food' which is made with good quality locally sourced produce.

## To Begin

<b>Pot of Mixed Olives v</b> Marinated mixed olives	2.25
<b>Warm Ciabatta v</b> Served with olive oil and balsamic vinegar	2.25
<b>Duo of Seasonal Dips v</b> Served with breadsticks	2.25
<b>Homemade Soup</b> Thick and tasty, served piping hot with granary bread	3.75
<b>Fresh Stilton &amp; Chestnut Pâté v</b> Served with toasted ciabatta and red onion marmalade	4.50
<b>Chef's Homemade Goosnargh Chicken Liver Pâté</b> Served with toasted ciabatta and red onion marmalade	4.75
<b>Goats Cheese Bruschetta v</b> Served with chunky chilli jam and a rocket salad	4.75
<b>Bury Black Pudding, Cumberland Sausage &amp; Tomato Stack</b> Served with a potato rosti and rosemary jus	5.50
<b>Bowl of Fresh Mussels</b> Steamed with white wine, garlic & cream and served with a fresh crusty baguette	5.50

## Burgers

<b>Kings Arms 100% Beef Burger *</b> Homemade to chef's own recipe and served with hand cut chips cooked in dripping and a salad garnish	5.75
Add a choice of cheese or bacon	1.00
<b>Kings Arms Special Burger</b> Double cheeseburger, fried egg, bacon, onion rings, tomato, lettuce and tomato relish with hand cut chips cooked in dripping and salad garnish	7.95
<b>Spicy Bean Burger * v</b> Homemade to chef's own recipe and served with hand cut chips and a salad garnish	5.75

**v = Suitable for Vegetarians**

***Our chips can be cooked in vegetable oil if preferred, please let us know when you place your order***

## Light Bites and Nibbles

Served from 12noon to 2pm

<b>Pot of Mixed Olives</b> ✓ Marinated mixed olives	2.25
<b>Warm Ciabatta</b> ✓ Served with olive oil and balsamic vinegar	2.25
<b>Duo of Seasonal Dips</b> ✓ Served with breadsticks	2.25

## Sandwiches

All served on white or granary bread with a salad garnish and crisps

<b>Grandma Singleton's Lancashire Cheese</b> ✓ Served with a pot of Branston pickle	3.95
<b>Roast Cumbrian Ham</b> Served with a pot of piccalilli	3.95
<b>Prawn with Marie-Rose Sauce</b> With cucumber	4.25
<b>Bacon Butty</b> 3 rashers of freshly grilled thick cut smoked back bacon	4.25

## On Toast

<b>Wild Mushrooms</b> ✓ Cooked in basil, onions and garlic butter	4.50
<b>Creamy Scrambled Eggs</b> ✓ Served with black pepper and chives	4.50
<b>Lancashire Rarebits</b> ✓ Grandma Singleton's Lancashire Cheese with Lea & Perrin's Sauce	4.50
<b>Potted Morecambe Bay Shrimps</b> Served with lemon and black pepper with granary bread	4.95

## Hot Baguettes

All served with hand cut chips cooked in dripping and a salad garnish

<b>Cumberland Sausage with Apple Sauce</b>	5.75
<b>Roast Pork &amp; Stuffing with Apple Sauce and Gravy</b>	5.75
<b>Roast Beef, Horseradish Sauce and Gravy</b>	5.75
<b>Grilled Chicken Breast with Chilli Mayonnaise</b>	5.75
<b>Hot Field Mushroom and Dijon Mustard Mayonnaise</b> ✓	4.95

## To Follow

<b>Kings Arms Lamb Henry</b>	<b>13.95</b>
A 24 oz minted lamb shoulder slowly braised in red wine, garlic & rosemary, served with creamed potatoes and seasonal vegetables	
<b>Homemade Steak, Ale &amp; Mushroom Pie *</b>	<b>9.50</b>
Served with hand cut chips cooked in dripping and garden peas	
<b>Cumberland Sausage *</b>	<b>9.50</b>
Served with onion gravy and chive mash potato	
<b>Roast Breast of Cornfed Goosnargh Chicken *</b>	<b>9.50</b>
Served with hand cut chips cooked in dripping, salad and coleslaw	
<b>Chef's Own Homemade Lasagne *</b>	<b>8.95</b>
Topped with melting cheese and served with garlic bread and a salad garnish	
<b>Lancashire Cheese &amp; Onion Pie * v</b>	<b>8.95</b>
Made in shortcrust pastry, served with a crisp green salad, apples, celery and walnuts	
<b>Mega Mixed Grill</b>	<b>14.95</b>
8oz Rump steak, lamb chop, Cumberland sausage, black pudding, 8oz gammon, mushrooms, tomato, fried egg and hand cut chips cooked in dripping	
<b>10oz Sirloin Steak</b>	<b>13.95</b>
Grilled to your liking and served with tomato, mushrooms, onion rings and hand cut chips cooked in dripping	
Add a choice of sauce:	
Diane, Black Peppercorn or Blue Cheese	<b>1.75</b>
<b>Gammon Steak</b>	
Served with fresh pineapple or fried egg and hand cut chips cooked in dripping	
12oz Gammon *	<b>9.50</b>
24oz Gammon	<b>13.95</b>
<b>Pan Fried Gressingham Duck Breast *</b>	<b>9.95</b>
Served with garlic sautéed potatoes and a redcurrant jus	
<b>Kings Seafood Platter</b>	<b>13.95</b>
Steamed mussels, smoked salmon, king prawns, roll mop herrings, smoked mackerel, Atlantic prawns, crayfish tails, black olive bread, horseradish sauce and seafood dressing	
<b>Pot of Fresh Mussels</b>	<b>10.50</b>
Steamed with white wine, garlic & cream and served with a fresh crusty baguette and a bowl of hand cut chips cooked in dripping	
<b>Fresh Haddock Fillet in Chef's Beer Batter *</b>	<b>9.50</b>
Served with hand cut chips cooked in dripping, mushy peas and tartar sauce	
<b>Breaded Wholetail Scampi *</b>	<b>9.50</b>
Served with hand cut chips cooked in dripping and garden peas	

\* Available for £4.95 as part of our Credit Crunch Munch offer  
Monday -Thursday 5pm - 7pm

## Kids Corner

(12 years and under)

**Our children's meals are £4.95 and include 2 scoops of ice-cream for dessert. Choose from: chocolate, strawberry, vanilla or mint-choc chip**

### Homemade Chicken Strips

Served with chips and baked beans or garden peas

### Pork Sausages

Served with chips or mash and baked beans or garden peas

### Chef's Homemade Burger

Served with chips and baked beans or garden peas

### Homemade Haddock Fingers

Served with chips and baked beans or garden peas

### Scampi

Served with chips and baked beans or garden peas

### Homemade Beef Lasagne

Served with a salad garnish and garlic bread

## Side Orders

Portion of Hand Cut Chips Cooked in Dripping	£1.95
Onion Rings	£1.75
Garlic Bread	£1.75
Garlic Bread with Cheese	£2.00

## Hot Beverages

Only available during food serving times

**Our coffee is supplied by Farrer's of Kendal and served in a cafetière**

<b>Farrer's Westmorland Coffee</b>	£1.75
A blend of Arabica coffees giving a full strength drink	
<b>Farrer's Decaf Coffee</b>	£1.70
Columbian bean with the caffeine extracted by Swiss Water method. Smooth to drink, medium strength	
<b>Hot Chocolate</b>	£1.70
Served with mini marshmallows	
<b>Pot of Tea</b>	£1.50

Please see our blackboard for our choice of homemade desserts

# House Wines

## RED

	175 ML	250 ML	75 CL
<b>Villa Rosa Merlot</b> Bursting with red berry fruit flavours (Chile)	£3.25	£4.25	£11.95
<b>Richmond Ridge Shiraz Cabernet</b> Packed with blackberry fruit and peppery spice (Australia)	£3.25	£4.25	£11.95
<b>Rocheburg Pinotage</b> Medium bodied with easy fruit flavours (South Africa)	£3.50	£4.50	£12.50
<b>Puerta Inca Cabernet Sauvignon</b> A great Cabernet bursting with fruit (Chile)	£3.50	£4.50	£12.50
<b>Sangiovese Marche, Moncaro</b> Ruby red with aromas of fruit and spice (Italy)			£13.95
<b>Rioja Navajas Tinto</b> A quality Rioja with concentrated fruit (Spain)			£15.95
<b>McHenry Hohnen Shiraz</b> A wonderful full red with spicy fruit (Australia)			£16.95

## WHITE

	175 ML	250 ML	75 CL
<b>Villa Rosa Sauvignon Blanc</b> A crisp dry and fruity white (Chile)	£3.25	£4.25	£11.95
<b>Castle Creek Chardonnay</b> Fresh, fruity with hints of butter (Australia)	£3.25	£4.25	£11.95
<b>Rocheburg Chenin Blanc</b> Medium dry with tropical fruit (South Africa)	£3.50	£4.50	£12.50
<b>Pinot Grigio, San Antonio</b> Crisp aromatic and complex (Italy)	£3.50	£4.50	£12.50
<b>Searidge Chardonnay</b> A clean buttery Chardonnay with good fruit and length (California)			£14.50
<b>Esk Valley Sauvignon Blanc</b> Full bodied with a crisp and refreshing finish			£16.25
<b>Chablis, Laboure Roi</b> A well rounded wine with tropical fruit (France)			£16.95

## ROSÉ

	175 ML	250 ML	75 CL
<b>R H Phillips White Zinfandel Blush</b> Strawberry fruit flavours (California)			£11.50
<b>Pinot Grigio Rose San Antonio</b> A dry rose with soft summer fruits (Italy)	£3.25	£4.25	£12.50

## SPARKLING AND CHAMPAGNE

			75 CL
<b>Currabridge Brut</b> (Australia)			£17.25
<b>Valmante Rose</b> (France)			£15.95
<b>House Champagne NV</b> (France)			£24.50