



# The Kings Arms

## Mothering Sunday 31<sup>st</sup> March 2019

3 Courses £32.50

**Local "Breadport" Artisan Breads £2.50**  
**Humous and Tzatziki £4.50**  
**Mixed Marinated Dorset Sourced Olives £3.00**

**Spiced Chicken or Tofu Popcorn £3.50**  
**Tempura Prawn with Chili Dip £1.95 each**  
**Tempura Vegetables £3.50**

### Starters

**Crispy Duck Salad**  
Crispy shredded duck, chilli garlic and ginger  
Served with sweet and sour tomatoes, Asian coleslaw

**Alex's Twice Baked Cheese Soufflé**  
with glazed cheddar cheese (v)  
Add smoked haddock £2

**Kings Prawn Cocktail**  
Classic prawn cocktail with a kings twist  
Of a spicy mayonnaise

**Coarse Pork Terrine**  
Coarse Minced Meadowbrook pork spiced with herbs  
Pressed into a terrine with a rape seed oil dressing

**Prawns, Fennel and Pernod 'Saganaki' (supplement £1.50)**  
King prawns sautéed with fennel, chilli and spring onions  
Flamed with Pernod, finished with rocket, feta and oregano

**Smoked Salmon Cannelloni**  
A leaf of smoked salmon filled with smoked salmon mousse  
Served on avocado salsa, lemon dressing

**Heritage Beetroot, Walnut and Goats Cheese Salad v**  
Salt baked and pickled beetroot, peppery leaves  
Crumbled goats cheese and walnut granola (vegan with tofu)

**Classic Scallops 'Parisienne' (supplement £2.50)**  
Scallops baked in the shell, with mushrooms prawns  
Creamy vermouth sauce

### Roasts, Meat & Poultry

**Traditional Roast British Beef**  
British beef slow roast overnight medium rare  
Cauliflower cheese roasted root vegetables and Yorkshire pudding

**Loin of Pork with Black Pudding**  
Slow roast pork loin with crisp crackling served  
With black pudding stuffing and apple sauce

**Breast of Chicken**  
Plump chicken breast, roasted served with  
Sunday roast garnish

**Calves Liver**  
Seared calves liver served with a red wine sauce  
And creamy mashed potato

### Coast & River

**Fish and Chips**  
Haddock fillet served with smashed peas, tartar sauce  
Sarsons vinegar

**Fillet of Sea Bream**  
Seared fillet of sea bream served on Crushed potatoes  
With wilted spinach and a light butter sauce

**Hot Smoked Avon Trout**  
Toasted almonds, lemon juice, wild flower honey  
Tender-stem broccoli and new potatoes

**Fillet of Hake**  
Chic-peas, butter beans saffron and tomato  
Cassoulet, crispy kale and oyster mushroom

### Vegetarian Mains

**Mushroom and Grain Wellington**  
Mixed grains and sauteed mushrooms  
Wrapped in cabbage and puff pastry, red wine gravy

**Celeriac Fondant**  
Slow cooked in vegetable stock 'fondant'  
Topped with tomato and a herb crust

### Desserts

**Sticky Toffee Pudding**  
Warm sticky toffee pudding drenched in caramel  
Served with salted caramel ice cream

**Warm Chocolate Fondant**  
Raspberry sorbet

**Terrine of White Chocolate and Strawberries**  
Creamy white chocolate spiked with strawberries

**A selection of three local cheeses**  
Supplement of £2.50

**Rhubarb and Ginger Coupe**  
Early forced rhubarb, ginger ice cream, Chantilly cream  
And ginger crumb

**Crepes Suzette**  
Classic crepes, Grand Marnier sauce

**Chocolate Brownie Sundae**  
Crumbled chocolate brownie, cream and vanilla ice cream

**Selection of ice creams**  
Please check today's flavours

