



The Kings Arms

Sunday Menu

Two courses £15.95 or three courses £20.95

Local "Breadport" Artisan Breads £2.50
Hummus and Veggie Nibbles £3.50
Mixed Marinated Dorset Sourced Olives £2.50

Tempura Prawns Chili Dip £1.75 each
Spiced Tempura Vegetables £3.50
Chicken Pop Corn £4.50

Starters

Gazpacho with Mundeford Crab
Fresh flavourful tomato gazpacho
Potted Mundeford crab sourdough toast

Alex's Twice Baked Cheese Soufflé
With glazed cheddar cheese (v)
add smoked haddock £2

Kings Mini Prawn Cocktail
Classic prawn cocktail with a Kings twist
of a spicy mayonnaise

Market Terrine
Toasted sourdough, house dressing
mixed leaves

Scallops Bacon and Peas (supplement £3.50)
Seared Dorset scallops with pea puree,
Crispy bacon and pea shoots

Crumbled Goats Cheese Salad
Roasted figs and rocket salad
Caramelised walnuts, balsamic dressing

Crispy Asian 'Water' Duck Salad
Crispy confit duck, pressed water melon
Radish & watercress salad Asian dressing

Smoked Mackerel
Sour dough toast, cream cheese, topped with smoked mackerel
grated horseradish and sliced apple, apple syrup

Roasts, Meat & Poultry

British Sunday Roast Beef
Prime aged beef roast medium rare, roasted roots
Yorkshire pudding

Loin of Meadowbrook Pork with Black Pudding
Slow roast pork loin with crisp crackling, served
with black pudding and Sunday roast garnish

Lemon & Thyme Chicken
Roasted plump chicken breast, lemon and thyme
Roasted vegetables

Calves Liver
Mash, onion rings and red wine sauce

Coast & River

Battered Fish and Chips
Served with smashed peas, tartar sauce and
Sarsons vinegar

Fillet of Sea Bream Chorizo and Pasta
Seared fillet of sea bream, spicy chorizo
Orzo pasta, tomato and wilted baby spinach

Fillet of Stone Bass 'Sri-Lankan Style'
Seared stone bass, aromatic coconut curry
Egg fried rice

Whole and Local Seafood Market Price
Check the specials for whole plaice, skate, turbot, sea bream and crab

Veggie Starter/ Mains

Veggie Roast
Stuffed Portobello mushroom, vegetarian gravy
Roast potato, roast vegetables

Mushroom Risotto
Rocket, truffle oil and shavings of Old Winchester

Desserts

Warm Sticky Toffee Pudding
With salted caramel ice cream

15 Mile Market Pudding
Please check what classic pudding is available

Apple and Blackberry Crumble
With vanilla custard

A Taste of Three Cheeses

Coupes

Plum and Almond Tart
With clotted cream

Poached Peach Sundae
Preserved poached peach, ginger crumb, ice cream, peach puree

Chocolate Brownie Sundae
Coated in crumbles brownie, cream and vanilla ice cream

Selection of Ice Creams
Please check today's flavors

