

THE KING'S ARMS SHAFTESBURY

DRAUGHT

Rude Giant Lager	6.2
Outland India Pale Lager	6.3
Thatchers Gold	5.8
Guinness	6.9
Cruzcampo	6.6
Fursty Ferret	5.7
Badger Best	5.5
Tangle Foot	5.7

SNACKS

Padron peppers, honey, sesame	8.5
Chilli + lime squid, Sriracha mayo	10
Smoked applewood rarebit croquettes + Worcestershire mayo	9.5
Venison + black pudding scotch egg + celeriac remoulade	9.5
Beef brisket fritter + truffle mayo	10
Burrata + heritage beetroot	9
Cider braised ham hock, pickled shallots	9

SIDES

Extra roasties / Yorkie / gravy	0
Fries / mash	5
Mash, gravy + crispy onions	6
Garlic fried greens	5
Salad	5

ROASTS

Church Farm sirloin + all the trimmings	22/24
Castlemead chicken + all the trimmings	22/23
Walnut roast + all the trimmings	20

All the trimmings = roast potatoes, creamed leeks, carrot + swede mash, braised red cabbage, pig in blanket, Yorkshire pudding

MAINS

Beer battered haddock, tartar sauce, smashed peas, curry sauce + chips	21
Roasted pumpkin, goats cheese + pangrattato	20
Veal liver, bacon, onions + mash	24
Cornish hake, orzo, saffron aioli	25
Double smash burger, pickles, American cheese, burger sauce + chips	20

PUDDINGS

Sticky toffee pudding, toffee sauce, vanilla ice cream	8.5
Apple crumble + vanilla ice cream	8.5
Chocolate chip cookie + ice cream	8.5
Affogato <i>Add a shot of Kahlua / Kraken / Baileys</i>	5.5 +4

**On your bill you'll find a 12.5% discretionary service charge.
100% of which is split fairly between everyone who works here.**

Please ask the squad if you would like to know about the allergens present in our food.

WINE LIST

RED

Nero D'Avola, Ca Di Ponti 2021 <i>Sicily, Italy</i>	7.5 / 8 / 29
Merlot, Les Olivers 2023 <i>Pays d'Oc, France</i>	7.5 / 8 / 29
Tempranillo, Artesa 2023 <i>Rioja, Spain</i>	8 / 8.5 / 30
Pinot Noir, Le Fou 2022 <i>Pays d'Oc, France</i>	30
Shiraz, Sixty Clicks 2021 <i>Victoria, Australia</i>	32
Malbec, Nieto Senetiner 2023 <i>Mendoza, Argentina</i>	33
Côtes du Rhône, Les Terres Du Roy 2022 <i>Côtes du Rhône, France</i>	34
Fleurie, Le Quartier 2021 <i>Beaujolais, France</i>	35
Châteauneuf du Pape 2022 <i>Les Trescoy, France</i>	60
Valpolicella Ripasso, Alpha Zeta 2021 <i>Verona, Italy</i>	70

SPARKLING

Prosecco, Domenico De Bertoil, <i>Veneto, Italy</i>	7.5 / 32
English Sparkling Wine, Langham <i>Dorset, England</i>	60
English Sparkling Rosé, Langham <i>Dorset, England</i>	60
Champagne, Bollinger Special Cuvée <i>France</i>	100

WHITE

Pinot Grigio, Convivale 2023 <i>Delle Venezie, Italy</i>	7.5 / 8 / 29
Picpoul de Pinet, Duc De Morny 2022 <i>Pinet, France</i>	8 / 8.5 / 32
Sauvignon Blanc Ribbon Wood 2022 <i>Marlborough, New Zealand</i>	8 / 8.5 / 42
Viognier Domaine de Vedilhan 2023 <i>IGP Pays d'Oc, France</i>	35
Chardonnay, The Listening Station 2022 <i>Victoria, Australia</i>	35
Reisling, Rag 'n Bone 2022 <i>Eden Valley, South Australia</i>	40
Gavi, La Luciana 2021 <i>Piemonte, Italy</i>	38
Chablis, Domaine Le Motte 2022 <i>Chablis, France</i>	48
Sancerre, Domaine De Broses 2021 <i>Sancerre, France</i>	52

ROSÉ

Grenache Cinsault Rosé, Pasquiers 2022 <i>Pays d'Oc, France</i>	7.5 / 8 / 29
Côtes de Provence Domaine de la Vielle Tour 2022 <i>Provence, France</i>	8.5 / 9.5 / 34