

# 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
Soup + flatbread	8

## HANDMADE PIES

<i>Shortcrust + puff pastry pies served with mash, smashed peas + gravy</i>	
Turkey, venison sausage + cranberry	23
Grass-fed beef + stout	23
Vegan sausage pie + ratatouille	22

## SIDES

Fries / mash	5
Mash, gravy + crispy onions	6
Garlic fried greens	5
Salad	5

## NOLE SOURDOUGH PIZZA

<b>no.1</b>	mozzarella + fresh basil	15
<b>no.3</b>	pepper pork, potato, blue cheese + walnut pesto	15.5
<b>no.4</b>	mushroom, Westcombe ricotta + truffle	15.5
<b>no.5</b>	'nduja, mozzarella + crispy onions	15.5
<b>no.6</b>	'aubergine, tahini + roquito pepper (vegan on request)	15.5
<b>no.7</b>	pepperoni + chilli honey	15.5
<b>Meat special   ask the squad</b>		16

## DIPS

Garlic + herb	2.5
Watercress + walnut pesto	2.5
Sriracha mayo	2.5

## MAINS

Beer battered haddock, tartar sauce, smashed peas, curry sauce + chips	21
Flat iron chicken, mushroom, tarragon + chips	25
Roasted pumpkin, goats cheese + pangrattato	20
42-day dry aged rib eye, peppercorn sauce + chips	28
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
Tiramisu	8.5
Apple crumble + vanilla ice cream	8.5
Chocolate chip cookie + ice cream	8.5
Affogato	5.5
Add a shot of Kahlua / Kraken / Baileys	+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>	<b>7.5 / 8 / 29</b>
Merlot, Les Olivers 2023 <i>Pays d'Oc, France</i>	<b>7.5 / 8 / 29</b>
Tempranillo, Artesa 2023 <i>Rioja, Spain</i>	<b>8 / 8.5 / 30</b>
Pinot Noir, Le Fou 2022 <i>Pays d'Oc, France</i>	<b>30</b>
Shiraz, Sixty Clicks 2021 <i>Victoria, Australia</i>	<b>32</b>
Malbec, Nieto Senetiner 2023 <i>Mendoza, Argentina</i>	<b>33</b>
Côtes du Rhône, Les Terres Du Roy 2022 <i>Côtes du Rhône, France</i>	<b>34</b>
Fleurie, Le Quartier 2021 <i>Beaujolais, France</i>	<b>35</b>
Valpolicella Ripasso, Alpha Zeta 2021 <i>Verona, Italy</i>	<b>70</b>
Châteauneuf du Pape 2022 <i>Les Trescoy, France</i>	<b>60</b>

## SPARKLING

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

## WHITE

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

## ROSÉ

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