

THE KING'S ARMS SHAFTESBURY

DRAUGHT

Rude Giant Lager	6.2
Cruzcampo	6.6
Outland India Pale Lager	6.3
Thatchers Gold	6.0
Outland Stout	6.5
Guinness	7.1
Fursty Ferret	5.8
Badger Best	5.8
Tangle Foot	5.8

SNACKS

Padron peppers, honey, soy, sesame	8.5
Chilli + lime squid, Sriracha mayo	10
Smoked applewood rarebit croquettes + Worcestershire mayo	9.5
Haggis + pork scotch egg, mustard aioli	10
Burrata + heritage beetroot	9
Beef tartare, gochujang vinaigrette, pickles + Sourdough	10
Soup + sourdough	8

SIDES

Extra roasties / Yorkie / gravy	0
Chips	5
Garlic fried greens	5
Salad	5

ROASTS

Church Farm sirloin + all the trimmings	23/25
Porchetta + all the trimmings	23/25
Butternut squash + walnut roast	21

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

MAINS

Beer battered haddock, tartare, smashed peas, curry sauce + chips	23
Stuffed chicken, chorizo + prosciutto, dauphinoise, greens, Madeira sauce	24
Roasted aubergine, butterbean puree + zhoug	18
Veal liver, bacon, onions + roasties	24
Double smash burger, pickles, American cheese, burger sauce + chips	21
Brixham hake, new potatoes, greens + walnut beurre noisette	23

PUDDINGS

Sticky toffee pudding, toffee sauce, vanilla ice cream	8.5
Tiramisu	8.5
Chocolate + orange mousse	8.5
Affogato	5.5
<i>Add a shot of Kahlua / Kraken / Baileys</i>	+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 Domaine de Vedilhan 2021 <i>IGP Pays d'Oc, France</i>	8 / 8.5 / 32
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>	34