



THE BRASSERIE

ROYAL KINGS ARMS

À la Carte Menu

STARTERS

Soup of the day with artisan bread and butter (vg) (gluten free bread available)	5.95	Cured salmon tartare with compressed cucumber, radish, horseradish crème fraiche, cucumber gel (gf)	9.50
Lancashire farmer's char-grilled green root vegetables with coconut cheese fondue (vg/gf)	7.50	Morecambe Bay brown shrimps toasted English muffin, mashed avocado with pistachio, chilli vinaigrette	12.50
Wild Valley Rabbit smoked pork crispy fritters, candied walnuts, soused carrots and cauliflower florets with herb infused olive oil	8.00	Salt baked beetroot texture arborio rice and polenta croquettes with beetroot gel (vg/gf)	7.95

MAINS

Spiced Lancashire vegetable tagine with steamed rice and tomato, red onion and coriander salsa (vg/gf)	13.50	Bistro beef rump steak fillet shallot puree, truffles, wild mushrooms, roasted cherry tomatoes, hand cut chips and bone marrow sauce (gf)	25.00
Truffled tagliatelle with wild mushrooms asparagus spears, cream and aged Parmesan	13.95	Confit Gressingham duck leg on Spanish chorizo cassoulet and buttered greens (gf)	15.95
Beer battered Fleetwood haddock chunky chips, mushy peas and tartare sauce	13.95	Pan fried Fleetwood plaice fillet poached fennel and oranges, roast new potatoes, wilted greens, capers beurre noisette (gf)	16.00
Cornfed chicken breast sweetcorn, asparagus, tender stem broccoli, chicken and pancetta jus (gf)	14.95	Lancashire leg of lamb steak roasted garlic mashed potatoes, braised carrot. tender stem broccoli, lamb and mint reduction (gf)	18.95

DESSERTS - £6.50

Sticky toffee pudding butterscotch sauce, vanilla ice cream *
Dark chocolate and blood orange delice orange sorbet
Pear and almond tart pistachio ice cream
Lemon posset preserved berry compote, fennel biscotti (gf)
Selection of ice creams and sorbets * *vegan ice cream available

SIDES - £4.00

Hand cut chips
Creamed potatoes
Braised carrots
Buttered greens
Battered onion Rings
Salad bowl

SAUCES

Peppercorn	1.50
Béarnaise	1.50

All food prices include VAT at current rate. All dishes may contain traces of nuts.
Please advise your server of any allergies. (v) denotes vegetarian (vg) denotes vegan (gf) denotes gluten free.