



THE BRASSERIE

ROYAL KINGS ARMS

À la Carte Menu

STARTERS

Homemade soup (v) (gf) (vg) with bread and butter	6.00	Slow roasted Valley pigeon with Scarisbrick braised carrot, watercress and beetroot	9.00
Bowland Fell pork terrine (gf) caramelised apple puree, celery and walnut salad with honey and wholegrain mustard	8.00	Braised artichoke heart, Scottish salmon with poached duck egg and chive Crème Fraîche	8.00
Soused Fleetwood mackerel with cucumber, horseradish, smoked red pepper puree and goat's cheese snow	7.00	Lancashire roasted vegetable (v) (gf) (vg) with vegan feta, olive tepeenade and herb salsa	7.00

MAINS

Goosnargh chicken breast (gf) with creamed spinach, Fylde mashed potatoes, wild mushroom and mustard jus	16.00	Panfried west coast sea bream and king prawns (gf) with baby roast potatoes, samphire, chorizo, cockle and roast pepper vinaigrette	22.00
Garstang Herefordshire beef sirloin steak with battered onion rings, roast tomato, confid field mushrooms and twice cooked chunky chips	28.00	Fylde potato risotto (gf) with wilted baby spinach, asparagus spears and sweet garden peas	14.00
Roasted cod fillet (gf) puy lentils, pancetta, globe artichoke, coconut and lemon grass veloute	20.00	Baked Cannelloni of grilled aubergine (gf) with salt baked squash, carrots, swede, tomato, cheese and basil gratin	16.00
Whitewell slow cooked lamb shanks (gf) with Fylde creamed potatoes, charred Scarisbrick carrots, leeks and a lamb mint reduction	22.00		

DESSERTS

Sticky toffee pudding vanilla ice cream and toffee sauce	6.00
Vanilla and honeycomb cheesecake	6.00
Dark chocolate brownie (vg) with vanilla ice cream and chocolate drink	6.00
Lemon tart with citron sorbet	6.00
The Royal Kings Arms berry mess	6.00

SIDES

Creamed spinach
Mashed Fylde potatoes
Confit new potatoes
Hand cut chunky chips
Braised Scarisbrick carrots
All 6.00

SAUCES

Peppercorn
Diane
Blue cheese
All 3.00

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.

