



THE BRASSERIE

ROYAL KINGS ARMS

À la Carte Menu

STARTERS

Charcuterie sharing board for two	12.95	Smoked Scottish salmon and crab mayonnaise	7.95
Cured meat selection with olives, pickle, manchego cheese, roasted peppers, rocket and ciabatta bread		Avocado puree, fresh dill and lemon with crostini bread	
Soup of the day (vg)	5.95	Chicken liver parfait	6.95
Served with artisan bread and butter		Fruit chutney and crisp ciabatta shards	
Heritage tomatoes, goat's cheese bon bons (v)	6.95		
with basil pesto			

MAINS

10oz Ribeye steak with triple cooked chips (gf)	24.95	Hand pressed steak burger	11.95
Served with salad and a choice of Béarnaise or peppercorn sauce		Bacon jam, smoked cheese, slaw and skin on fries	
Battered Fleetwood cod and chips	13.95	Traditional Caesar salad	7.95
Mushy peas, homemade tartar sauce and lemon		Gem lettuce, anchovies, ciabatta shards and Parmesan shavings	
Salt brined Goosnargh chicken breast	14.95	Add Chicken	1.50
Butternut squash gnocchi, seasonal greens and chicken jus		Add Haloumi	1.50
Lune Valley Pork Belly (gf)	13.95	Add Bacon	1.00
Served with mashed potatoes, apple puree, watercress and apple salad		Creamy polenta with wild mushroom ragu (vg)	9.95
		Rocket and vegan cheese	

DESSERTS [5.95]

Sticky toffee pudding	A selection of ice cream (gf)
Salted caramel and vanilla ice cream	With summer fruit
Cheesecake of the day (gf)	A selection of vegan ice cream (vg) (gf)
Fruit coulis and fresh berries	With summer fruit
Vegan chocolate brownie (vg)	
Vegan ice cream	

SIDES

House salad	2.95
Triple cooked chips	3.95
Skin on fries	2.50
Onion rings	2.95
Sweet Potato Fries	3.50

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.