

THE KING'S ARMS SHAFTESBURY

DRAUGHT

Rude Giant Lager (4.5%)	6.2
Cruzcampo (4.4%)	6.6
Outland Hazy IPA (4.2%)	6.3
Thatchers Gold (4.8%)	6.0
Outland Stout (4.1%)	6.5
Guinness (4.2%)	7.1
Badger Best (3.4 %)	5.8
Tangle Foot (4.7%)	5.8

SNACKS

Padron Peppers, Chilli, Salt + Lime	8.5
Chilli + Lime Squid, Sriracha Mayo	10
Smoked Applewood Rarebit Croquettes, Sour Cream + Chive	9.5
Nduja Scotch Egg, Whipped Feta	10
Beetroot + Juniper Cured Trout, Avocado Cream, Cucumber, Dill Vinaigrette	10
Soup, Sourdough + Butter	8
Burrata, Orange + Pink Grapefruit Salsa, Chilli Oil, Mint	9

SIDES

Fries	5
Truffle + Parmesan Fries	7
Chicory, Crème Fraiche, Dill Vinaigrette	6
Cavolo Nero, Goats Curd Cream, Chilli	6

NOLE SOURDOUGH PIZZA

no.1	Mozzarella + Fresh Basil	16
no.3	Pepper Pork, Potato, Blue Cheese + Walnut Pesto	16.5
no.4	Mushroom, Westcombe Ricotta + Truffle	16.5
no.5	Nduja, Mozzarella + Crispy Onions	16.5
no.6	Aubergine, Tahini + Roquito Pepper (Vegan On Request)	15.5
no.7	Pepperoni + Chilli Honey	16.5
Meat special Ask The Squad		17

DIPS

Garlic + Herb/ Watercress + Walnut Pesto	2
Sriracha Mayo	2
GF Base	3
Extra Toppings Veg / Meat	+1.5 / 3

MAINS

Fish + Chips, Tartare, Smashed Peas, Curry Sauce + Chips	23
Double Smash Burger, Pickles, American Cheese, Burger Sauce + Chips	21
Butchers' Choice Steak, Black Garlic + Herb Butter, Chips, Watercress Salad	28
Basil + New Forest Asparagus Risotto, Parmesan	18
Crispy Chicken Caesar, Bacon, Croutons, Anchovies Parmesan	21
Brixham Hake, Cornish Potatoes, Coconut + Lemongrass Broth, Pak Choi	24
Lamb Rump, Wild Garlic Gnocchi, French Peas+ Jus	26

PUDDINGS

Sticky Toffee Pudding, Vanilla Ice Cream	8.5
Salted Caramel Pannacotta	8.5
Strawberries + Cream, Black Pepper Sponge	8.5
Warm Chocolate Brownie + Vanilla Ice Cream	8.5
Crumble + Custard	8.5
Affogato	5.5
Add a shot of Kraken / Baileys	+ 4.5/5.5

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 7.5 / 8 / 29
Sicily, Italy

Merlot, Les Olivers 2023 7.5 / 8 / 29
Pays d'Oc, France

Tempranillo, Artesa 2023 8 / 8.5 / 30
Rioja, Spain

Pinot Noir, Le Fou 2022 30
Pays d'Oc, France

Shiraz, Sixty Clicks 2021 32
Victoria, Australia

Malbec, Nieto Senetiner 2023 33
Mendoza, Argentina

Côtes du Rhône, Les Terres Du Roy 2022 34
Côtes du Rhône, France

Fleurie, Le Quartier 2021 35
Beaujolais, France

Valpolicella Ripasso, Alpha Zeta 2021 70
Verona, Italy

Châteauneuf du Pape 2022 60
Les Trescoy, France

SPARKLING

Prosecco, Domenico De Bertoil, 7.5 / 32
Veneto, Italy

English Sparkling Wine, Langham 60
Dorset, England

English Sparkling Rosé, Langham 60
Dorset, England

Champagne, Bollinger Special Cuvée 100
France

WHITE

Pinot Grigio, Convivale 2023 7.5 / 8 / 29
Delle Venezie, Italy

Sauvignon Blanc,
Domaine de Vedilham 2021 8 / 8.5 / 32
IGP Pays d'Oc, France

Picpoul de Pinet,
Duc De Morny 2022 8 / 8.5 / 32
Pinet, France

Chardonnay,
The Listening Station 2022 32
Victoria, Australia

Viognier 35
Domaine de Vedilhan 2023
IGP Pays d'Oc, France

Gavi, La Luciana 2021 38
Piemonte, Italy

Reisling, Rag 'n Bone 2022 40
Eden Valley, South Australia

Sauvignon Blanc
Ribbon Wood 2022 42
Marlborough, New Zealand

Chablis, Domaine Le Motte 2022 48
Chablis, France

Sancerre, Domaine De Broses 2021 52
Sancerre, France

ROSÉ

Grenache Cinsault Rosé,
Pasquiers 2022 7.5 / 8 / 29
Pays d'Oc, France

Côtes de Provence 8.5 / 9.5 / 34
Domaine de la Vielle Tour 2022
Provence, France