

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
Burrata, Orange + Pink Grapefruit Salsa, Chilli Oil, Mint	9
Beetroot + Juniper Cured Trout, Avocado Cream, Cucumber, Dill Vinaigrette	10
Soup, Sourdough + Butter	8

SIDES

Extra Roasties / Yorkie / Gravy	0
Cauliflower Cheese	6
Fries	5
Cavolo Nero, Goats Curd Cream, Chilli	6
Chicory, Crème Fraiche, Dill Vinaigrette	6

ROASTS

Church Farm Sirloin + All The Trimmings	21/23
Porchetta + All The Trimmings	23
Butternut Squash + Nut Roast	19
<i>All The Trimmings = Roast Potatoes, Creamed Leeks + Peas, Carrot + Swede Mash + Seasonal Greens, Pig In Blanket, Yorkshire Pudding</i>	

MAINS

Fish + Chips, Tartare, Smashed Peas, Curry Sauce + Chips	23
Double Smash Burger, Pickles, American Cheese, Burger Sauce + Fries	21
Veal Liver, Bacon, Onions, Greens + Roasties	24
Basil + New Forest Asparagus Risotto Parmesan	18
Brixham Hake, Cornish Potatoes, Coconut + Lemongrass Broth, Pak Choi	24

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 <i>Add a shot of Kahlua / Kraken / Baileys</i>	5.5 +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>	8.5 / 9 / 34