

# 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 |
| West Coast IPA (5.0%)   | 6.5 |
| Thatchers Gold (4.8%)   | 6.0 |
| Outland Stout (4.1%)    | 6.5 |
| Guinness (4.2%)         | 7.1 |
| Venom & Virtue (4.2 %)  | 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,<br>Sour Cream + Chive          | 9.5 |
| Charred Leek & Pork Scotch Egg,<br>Stilton Aioli                    | 10  |
| Pan Seared King Prawns, Lemon & Harissa<br>Butter, Rocket, Focaccia | 10  |
| Buffalo Chicken Wings, Ranch Dressing                               | 8   |
| Soup, Sourdough + Butter                                            | 8   |
| Burrata, Pickled Peaches, Tarragon Oil                              | 9   |

## SIDES

|                           |   |
|---------------------------|---|
| Fries                     | 5 |
| Truffle + Parmesan Fries  | 7 |
| Dressed Rocket & Parmesan | 5 |
| Chilli Fried Greens       | 5 |
| Sweet Potato Fries        | 6 |

## NOLE SOURDOUGH PIZZA

|                                     |                                                             |      |
|-------------------------------------|-------------------------------------------------------------|------|
| <b>no.1</b>                         | Mozzarella + Fresh Basil                                    | 16   |
| <b>no.3</b>                         | Pepper Pork, Potato,<br>Blue Cheese + Walnut Pesto          | 16.5 |
| <b>no.4</b>                         | Mushroom, Westcombe Ricotta<br>+ Truffle                    | 16.5 |
| <b>no.5</b>                         | Nduja, Mozzarella +<br>Crispy Onions                        | 16.5 |
| <b>no.6</b>                         | Aubergine, Tahini +<br>Roquito Pepper<br>(Vegan On Request) | 16.5 |
| <b>no.7</b>                         | Pepperoni + Chilli Honey                                    | 16.5 |
| <b>Meat special   Ask The Squad</b> |                                                             | 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<br>Sauce                                | 23 |
| Double Smash Burger, Pickles,<br>American Cheese, Burger Sauce + Fries             | 21 |
| Veal Liver, Mash, Greens, Onions, Gravy                                            | 24 |
| Butchers' Choice Steak, Café de Paris Butter,<br>Fries, Grilled Gem & Crispy onion | 28 |
| Quinoa Salad, Cucumber, Courgette, Tomato,<br>Whipped Tofu, Kale, Dressed Rocket   | 18 |
| Pie Of the Week, Mash, Smashed Peas,<br>Gravy                                      | 25 |
| Corn Fed Chicken, Bacon, Avocado Salad, Baby<br>Leaf, Heritage Tomatoes            | 21 |
| Brixham Market Fish, Borlotti & Butterbeans<br>Chermoula, Lemon + Caper butter     | 24 |
| Aubergine Schnitzel, Tomato & Chilli Sauce,<br>Fries                               | 18 |

## PUDDINGS

|                                                |     |
|------------------------------------------------|-----|
| Sticky Toffee Pudding, Vanilla Ice Cream       | 8.5 |
| Warm Chocolate Tart, Cherry Sorbet             | 8.5 |
| Maple Glazed Peaches, Prosecco Sorbet          | 8.5 |
| Apple + Gooseberry Crumble, Custard            | 8.5 |
| Affogato                                       | 5.5 |
| Ice Cream   Sorbet   Ask the squad 3 Per Scoop |     |

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*