The Kings Arms

THE SQUARE, CARTMEL

1777 - 2027

Celebrating 250 Years

Starters

Duck Liver Parfait
Maple glazed granola, blackcurrant curd with toasted soughdough - £9

Soup of the Day
Served with warm, crusty bread - £8

Wild Mushroom & White Truffle Risotto (V)
Served with parmesan crisp, and dressed rocket - £9

Hand Dived Scallops
Served with parsnip crisp and black pudding crumb - £12

King Prawn Thermidor
Pan-seared garlic king prawns with brandy, Gruyère cheese & parsley sauce and toasted sourdough. - £11

Chicken Wings
Choose your flavour - Cartmel Sticky Toffee, BBQ or Salt & Pepper - £9

Smoked Chorizo & Cod Fishcake
Served with a roasted red pepper velouté, rocket & crispy sourdough croutons - £10

Main Courses

Braised Oxtail Pie
Served with creamy mashed potato, seasonal greens and a rich red wine jus. - £21

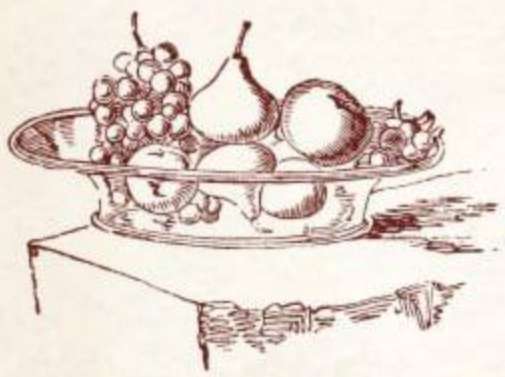


Fish & Chips
Freshly caught fish and a crunchy batter served with minted crushed peas, triple cooked chips and home-made tartare sauce - £18

Smashed Wagyu Burger
A juicy smashed patty made with the finest Wagyu beef, stacked with smoked bacon, Monterey Jack. cheese, our delicious home made burger sauce, crispy lettuce and beef tomato on a toasted artisan bun, served with skin on fries and house slaw - £19

Slow-Cooked Beef Short Rib
Served with creamy mashed potato, seasonal greens and a rich, red wine jus - £24

Pan-Seared Fresh Hake
Served with a celeriac fondant, artichoke purée, roasted seasonal greens and mussel dashi - £20



Wild Mushroom & Thyme Pie (V)
Served with creamy mashed potato, seasonal greens and a mushroom velouté. - £19

Pan-Seared Lamb Rump
Tender lamb rump served with potato dauphinoise, pea purée, charred seasonal greens and a rich red wine jus. - £22

10 oz Ribeye Steak
Served with onion loaf, roasted cherry tomatoes, triple cooked chips and rich beef dripping sauce - £29

Pan-Seared Corn-Fed Chicken Supreme
Served with potato dauphinoise, seasonal greens and a rich chicken jus. - £19

Halloumi Burger (V)
Creamy halloumi served with sweet chilli jam, crisp lettuce and beef tomato on a toasted artisan bun with a side of house slaw and skin on fries- £17

Desserts

Churros
Coated in sweet cinnamon sugar and served with sticky toffee caramel dipping sauce - £8

The King's Homemade Sticky Toffee Pudding
Served with toffee sauce and Madagascan vanilla ice-cream - £8

Crumble of the Day
Seasonal fruit crumble, ask our servers for today's flavour. Served with Madagascan vanilla ice-cream or crème anglaise - £8

Biscoff Cheesecake
Creamy cheesecake topped with a rich biscoff sauce, served with Madagascan vanilla ice-cream - £8

Spiced Ginger Crème Brûlée
A rich custard base topped with a layer of hardened caramelized sugar and served with homemade shortbread biscuits - £8

Selection of Ice Creams

£2 per scoop

Ask your server for today's flavours



Sandwiches & Side Dishes

Garlic Pan Seared Chicken
With crispy pancetta, rocket and parmesan - £16

Wiltshire Ham
With Branston Pickle and salad - £15

Roasted Root Vegetables (V)
With Gruyere cheese - £16

Posh Fish Fingers
With tartare sauce – £16

Medium Rare Sirloin Beef
With red onion marmalade and creamy peppercorn sauce - £16

Roast Pork
With stuffing and burnt apple purée - £16

Cheese & Red Onion Chutney (V)
Tangy cheese paired with a fragrant red onion chutney for the ultimate flavour - £15

Triple-Cooked Chips	£5
Skin-on Fries	£5
Seasonal Vegetables	£5
House Salad	£5
Mac & Cheese	£7
Bread & Butter	£3
Halloumi Fries	£8
Truffle & Parmesan Fries	£6
Peppercorn Sauce	£3
Red Wine Jus	£3
Onion Loaf	£6



Little Guests Menu

All children's meals are served with a choice of fries or mash, plus peas where included. For children aged 12 or under

All Main Courses £6.50



Crispy Chicken Bites
Golden crispy chicken bites served with chips and garden peas. A classic favourite with a crunchy bite and soft inside.

Mini Fish & Fries
Lightly battered fish goujons served with golden fries and peas. Mild, flaky fish made just right for kids.

Kids Cheeseburger
Juicy mini beef burger with melted cheese in a soft bun, served with fries. Simple, tasty, and easy to eat.

Mac & Cheese
Creamy pasta in a rich cheese sauce, baked until golden on top. Comfort food at its best.

Sausage & Mash
Butcher's sausage served with creamy mashed potato, peas, and rich gravy. A hearty pub classic.

Margherita Pizza
Stone-baked pizza topped with tomato sauce and melted mozzarella cheese. Simple and full of flavour.



All Desserts £4.50

Build Your Own Brownie
A warm and gooey chocolate brownie with your choice of toppings, strawberries, ice cream, chocolate sauce, sprinkles, or marshmallows.

Strawberry Sundae
Vanilla ice cream layered with strawberry sauce, vanilla sponge and whipped cream, topped with a fresh strawberries

Mini Crumble
Warm fruit crumble served with custard. A cosy, sweet dessert.

Vanilla Sponge & Custard
Soft vanilla sponge cake served with warm creamy custard.

Ice Cream Selection
Choose from vanilla, chocolate, or strawberry ice cream, simple and delicious

Sunday Dinner at the Kings' Arms

Starters / Small Plates

Duck Liver Parfait
Maple glazed granola, blackcurrant curd with toasted soughdough - £9

Soup of the Day
Served with warm, crusty bread - £8

Wild Mushroon & White Truffle Risotto (V)
Served with parmesan crisp, and dressed rocket - £9

Hand Dived Scallops
Served with parsnip crisp and black pudding crumb - £12

King Prawn Thermidor
Pan-seared garlic king prawns with brandy, Gruyère cheese & parsley sauce and toasted sourdough. - £11

Chicken Wings
Choose your flavour - Cartmel Sticky Toffee, BBQ or Salt & Pepper - £9

Smoked Chorizo & Cod Fishcake
Served with a roasted red pepper velouté, rocket & crispy sourdough croutons - £10

Sides

Yorkshire Pudding
Extra large homemade Yorkshire pudding. - £1.50

Cauliflower Cheese
Creamy mature cheddar cheese sauce with golden baked top. - £5

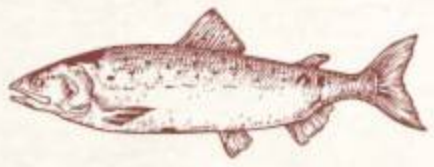
Stuffing
Traditional sage & onion stuffing. - £4.50

Mash
Creamy buttery mashed potato. - £5

Pigs in Blankets
Crispy smoked bacon wrapped sausages. - £8

Fries
Skin on seasoned fries. - £5

Seasonal Vegetables
Fresh buttered seasonal greens & root vegetables. - £4



Main Course

28 Day Himalayan Salt Aged Medium Rare Dry Aged Sirloin of Beef
Perfectly pink dry aged sirloin served with goose fat herb roasted potatoes, seasonal vegetables, rich cauliflower cheese, a giant homemade Yorkshire pudding & red wine jus. – £17.95

Pan Seared Corn Fed Chicken Breast
Succulent chicken breast served with goose fat roasted potatoes, seasonal vegetables, pigs in blankets, sage stuffing & red wine jus. – £16.95

Pork Loin
Roasted pork loin with crispy crackling, goose fat herb roasted potatoes, seasonal vegetables, stuffing, apple sauce & rich gravy. – £16.95

Short Rib of Beef
Slow cooked until meltingly tender, served on creamy buttery mash with seasonal vegetables & rich red wine jus. - £23

Vegetarian Dish of the Day (V)
Ask our friendly staff what the chef is cooking up. Served with herb roasted potatoes, seasonal vegetables & beetroot jus. – £15.95

Fish & Chips
Freshly caught fish and a crunchy batter served with minted crushed peas, triple cooked chips and home-made tartare sauce - £18

Smashed Wagyu Burger
A juicy smashed patty made with the finest Wagyu beef, stacked with smoked bacon, Monterey Jack. cheese, our delicious home made burger sauce, crispy lettuce and beef tomato on a toasted artisan bun, served with skin on fries and house slaw - £19

Halloumi Burger (V)
Creamy halloumi served with sweet chilli jam, crisp lettuce and beef tomato on a toasted artisan bun with a side of house slaw and skin on fries- £17



Desserts



All desserts - £8

Sticky Toffee Pudding
Our famous homemade sticky toffee pudding, rich toffee sauce & vanilla ice cream.

Melt in the Middle Chocolate Fondant
Warm chocolate fondant with a gooey center, served with vanilla ice cream.

Strawberry Shortbread Cheesecake
Creamy baked cheesecake with buttery shortbread crumb & fresh strawberry compote.

Selection of Ice Creams
Ask your server for today's flavours

Wild Berry & Blackcurrant Gin Pavlova
Crisp meringue layered with Chantilly cream, wild berries & blackcurrant gin syrup.

Apple Sticky Toffee Crumble
Warm apple crumble topped with crunchy toffee pieces & fudge crumb served with custard or vanilla ice cream.



Dogs Menu

Because the hounds deserve a treat too.

BARK LARGE SUNDAY ROAST	5
DOG WELCOME BOX	5
BARK BANGERS	3
BARK BURGERS	3
BARK SUNDAY ROAST	3
PAW SCRATCHIES	2
WOOF BAR	2
WOOF SCAMPI FRIES	2

DOG TREATS	1.75
DOG ROAST BOWL	4
DOG FISH & CHIPS BOWL	4
BOWL OF WATER	FREE





All our dishes are freshly prepared and cooked to order, so please allow a little extra time. Good things are worth the wait.

FOOD ALLERGY NOTICE:

If you have any food allergies or dietary requirements, please inform a member of staff before you place your order. Thank You.

GF – gluten free, V – vegetarian, VE – vegan.

Our menu changes on a regular basis, but always seasonal, and always to the same high standards. Please ask a member of staff about our specials.