



Seasonal soup of the day with toasted sour dough 5.50

Sizzling king prawns in garlic and chili butter 6.50

Homemade scotch egg & bloody Mary sauce 6.50

Baked feta wrapped in filo with local honey and fennel seeds 6.50

Local camembert baked with apricot glaze with fresh bread 6.50

Kings Arms mixed platter

Home marinated olives cured meats and roasted marinated vegetables 9.50

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8oz Dartmoor ruby red beef burger, cave aged cheddar & hand cut chips 12.00 lighter bite 7.95

Plant based vegan burger vegan cheese & skinny chips 12.00

Steak & Otter ale pie, parmesan garlic mash & seasonal greens 11.75

Totnes stout and wild mushroom pie, parmesan garlic mash & seasonal greens 11.75

Seafood chowder mixed leaves and fresh toasted sour dough 14.75

Salcombe day boat beer battered fish, mushy peas & hand cut chips 12.50 lighter bite 7.95

Dartmoor ruby red rump steak grilled tomato and mushroom 17.50

Add a sauce 2.50

Pepper sauce, port fed stilton, Cajun seasoning & cave aged cheddar gratin

Gluten free Sticky toffee pudding and rich toffee sauce 5.50

Lemon posset & shortbread 5.50

Treacle tart & clotted cream 5.50

Chocolate fudge brownie & Stapleton farm vanilla ice cream 5.50

Yard farm Devon ice cream

Lemon curd, chocolate, salted caramel, strawberry, vanilla & mint choc chip 3 scoops 5.50

Local cheese plate 7.50

Our own port fed stilton/Sharpham brie/Sharpham rustic/Parkers North Devon Farm cheddar

All our meat, fish, vegetable & dairy products are sourced from local producers & suppliers

Service is not included.

All gratuities are distributed amongst the team who served you today.

Allergen information is available on request from the team.