



Seasonal soup of the day with toasted sour dough 5.50

Salt and Pepper squid with sweet chili 6.50

Local camembert baked with apricot glaze with fresh bread 6.50

Kings Arms Garlic Loaf to share 8.50

Kings Arms mixed platter

Home marinated olives cured meats and roasted marinated vegetables 9.50

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Kings Arms apricot and walnut nut roast and apple sauce with rich vegetable gravy 11.95

Devon ruby red beef with Yorkshire pudding, horseradish sauce and rich meat gravy 11.95

Roast loin of Devon pork, stuffing and apple sauce rich meat gravy 11.95

Kings Arms duo both beef and pork with all the trimmings 13.95

All roast are served with roast potatoes roast, vegetables, braised red cabbage, cauliflower cheese and seasonal vegetables

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

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Gluten free Sticky toffee pudding and rich toffee sauce 5.50

Homemade crumble of the day with real Devon custard 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.