

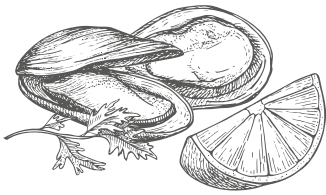


THE BRASSERIE

ROYAL KINGS ARMS

NIBBLES

Grilled Halloumi (v)	3.95
with a lemon and thyme marinade	
Pan Fried Mini Chorizo	4.95
King Prawn on Wakame Salad (gf)	8.95
Mixed Green Olives (vg) (gf)	2.95
marinated in herbs, peppers and garlic	
Nuts (vg) (gf)	2.45
pistachio, honey roasted cashew and spicy peanut	
Warm Artisan Bread (vg)	4.45
with a choice of roast red pepper and sun blushed tomato hummus or roasted garlic dip or balsamic vinegar and olive oil	
Homemade Pork Scratchings	2.95
Sharing Baked Camembert (v)	8.95
Smoked Scottish Haddock	4.95
pomme dauphine with a smoked cheese sauce	
Lancaster Sharing Platter	10.95
handmade sausage roll, scotch egg, Lancashire cheeses, honey mustard glazed ham, pickled vegetables and homemade chutney. Served with warm artisan breads	



STARTERS

Goosnargh Pressed Duck (gf)	7.95
served with an orange and pistachio dressing, charred orange and homemade duck wafers	
Maple Cumbrian Pork Belly Bites (gf)	6.95
with a side of pork scratchings	
Scallops	All 9.95
Manx Queenie in garlic and lemon or St Jacques Seared local in garlic and lemon	
Mussels of the Day	6.95
served with warm fresh bread	
Tacos (v)	7.95
served with smoked tofu, avocado, salsa picante and fresh salad	
Soup of the Day	3.95
Savoy Hash Brown (vg)	5.95
served with crispy sage leaves, red wine apple puree and toasted pine nuts	
Vegetable or Prawn Tempura	5.95 / 9.95

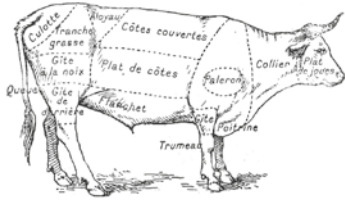
SIDES 2.95

- Sticky Rice
- Choice of Salad
- Choice of Potato
- Seasonal Vegetables
- Sweet Potato Fries with Sour Cream
- Beef Dripping Chips



FISH

Oven Roasted Lemon Sole	13.95
in parsley butter, confit of lemon, buttered Jersey Royals and green beans	
Monk Fish (gf)	15.95
topped with panang sauce, sticky rice and oriental vegetable salad	
Cod a la Plancha (gf)	12.95
deconstructed homemade tartare sauce, roasted cauliflower on a bed of crushed new potatoes	
Hot Smoked Trout Salad (gf)	11.95
with watercress, shaved fennel, Parisienne apple and yuzu maple dressing	
Locally Sourced Fresh Grilled Lobster	
Niarbyl bay lobster the way we like it	
Grilled or poached with clarified butter	19.95 half 35.00 whole
Thermidor sauce, macaroni cheese	21.95 half 37.50 whole
and cherry vine tomatoes	



FROM THE GRILL

21 day Himalayan salt chamber aged Cumbrian grass fed steaks

Rump (8oz)	13.95
Sirloin (10oz)	15.95
Rib-eye (12oz)	18.95
all served with french onions, mushroom ketchup, watercress almond salad and triple cooked chips	
add garlic butter	
add peppercorn or Garstang Blue sauce	
1.95	
Fillet Steak (6oz)	22.95
with mushroom ragu, dried Cashel Blue panko crumb, poached hens egg rolled in onion ash and creamed mashed potato	
Homemade Beef Burger (7oz)	9.95
Chargrilled Chicken Breast	9.95
Lightly Spiced Falafel Burger with a Harissa Mayonnaise (v)	8.95
all served in a toasted brioche bun, crisp iceberg lettuce, sweet red onion, juicy beef tomato and french fries	
add smoked applewood, smoked streaky bacon or sliced avocado	
1.60 each	

MEAT

Lamb Rump	15.95
pink lamb with a wild garlic colcannon, mint salsa and Chantenay carrots	
Pan Seared Lune Valley Pork Cheek	14.95
served with Bury black pudding straw, marrow mash, homemade cider jus and baked sliced apple	
Goosnargh Duck Breast	13.95
cooked pink with fondont potato, savoy cabbage and fresh cherries	
Corn Fed French Trim Chicken Supreme	13.95
charred spring onion, Lancashire cheese lardons, tarragon chicken balletine, thyme jus and fondant potato	
Home Smoked Shredded Crispy Duck Salad (gf)	13.95
sesame noodles, fresh chilli and hoisin infused dressing	



AFTERNOON TEA

Served daily from 12 to 5pm

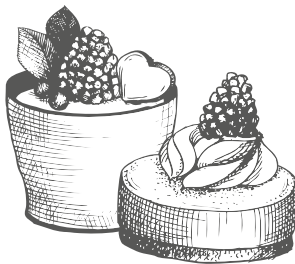
Sandwiches and a selection of fresh cakes, patisseries and a scone with jam & cream. Served with a choice of tea or coffee

15.95 per person

Upgrade to a glass of prosecco 4.95 or glass of champagne 7.95

VEGETARIAN

Risotto of Butternut Squash (v) (gf)	9.95
sunflower seeds, Cascine Emiliane cheese topped with rocket	
Popped Wild Rice (vg) (gf)	9.95
mixed leaves, fresh seasonal greens and honey dressing with rosemary	
Marinated Tofu (vg) (gf)	11.95
sesame noodles, sticky rice, roasted beets, radish and carrot, avocado tahini finished with pink ginger wasabi and sesame seed	
Tossed Feta Salad (v) (gf)	11.95
roasted beets, rocket, red onion, cherry tomatoes and balsamic dressing	



SWEETS

Brulee Rice Pudding	5.95
with lemon curd pot	
Salted Caramel Chocolate Mousse	6.95
Bread & Butter Pudding	5.95
with apricot glaze and clotted cream	
Eton Mess Cheese Cake	6.95
smooth cream cheese, biscuit crumb, sliced strawberries, basil, Italian meringine and toasted almonds	



CHEESE BOARD

A selection of local cheeses, chutney, grapes, celery, quince jelly and biscuits

9.95 (add Port 3.95)

All food prices include VAT at current rate. All dishes may contain traces of nuts. Please advise your server of any allergies. (v) Denotes vegetarian (vg) Denotes vegan (gf) Denotes gluten free