

ROYAL KINGS ARMS

EXPRESS LUNCH

Monday - Friday from 12pm - 3pm

Choose two courses from the dishes marked with an asterix* Two Courses 9.95

STARTERS

Morecambe Bay Potted Shrimps on a toasted crumpet	9.95
King Scallops and Bury Black Pudding with pea puree	9.95
Slow Roasted Lune Valley Pork Belly * pickled vegetables and water cress salad	6.95
Twice Baked Goat's Cheese Soufflé (v) drizzled with truffle oil	5.75
Warm Artisan Bread (v) * served with a red pepper and sun blushed tomato hummus, roasted garlic dip and balsamic vinegar and olive oil	3.45
Soup of the Day * with Artisan bread	3.95

SALADS

Caesar Salad (v) *	6.95
a classic mix of croutons, anchovies, parmesan and mixed leaves in a ceasar dressing	
Add Chicken	3.95
Niciose (v) * new potatoes, tomatoes, olives and green beans topped with a soft boiled egg	6.95
Add Tuna Steak	4.95
Greek Salad (v) * mixed leaves, olives, juicy red onions, tomatoes, cucumber and feta cheese in a lemon and olive oil dressing	6.95

MAINS

18.95	Chicken Chorizo and Meatball Tagliatelle * with a smoked and sweet paprika sauce	10.95
19.95	Pumpkin and Parsnip Risotto (v) * with goat's cheese	10.95
16.65	Portobello Mushroom (v) * filled with caramelised red onion polenta, savoy cabbage, mild peppercorn sauce	9.95
15.95	6oz Fillet Steak	21.95
15.75		
	Oven Roasted Lemon Sole with buttered Jersey royals and green beans	15.95
11.95	Locally Sourced Fresh Grilled Lobster Grilled or poached with clarified butter 24 hours notice required 19.95 half 35	.00 whole
	19.95 16.65 15.95	with a smoked and sweet paprika sauce Pumpkin and Parsnip Risotto (v)* with goat's cheese Portobello Mushroom (v)* filled with caramelised red onion polenta, savoy cabbage, mild peppercorn sauce foz Fillet Steak with homemade rosti and kale Oven Roasted Lemon Sole with buttered Jersey royals and green beans Locally Sourced Fresh Grilled Lobster Grilled or poached with clarified butter

SIDES

SIDES		SAUCES	
House Salad	2.45	Peppercorn	2.95
Seasonal Vegetables	2.45	Garstang Blue Cheese Diane	
Sweet Potato Fries	3.95	Hollandaise	
Triple cooked chip	2.95	Garlic Butter	1.50
Haloumi Fries	3.95		

DESSERTS

Fruit of the Forest Panna Cotta * with honeycombe and blackcurrant	495
Bailey's White Chocolate Cheesecake and vanilla pod ice cream	5.95
Homemade Sticky Toffee Pudding * with butter scotch sauce and vanilla ice cream	5.95
Chocolate Bombe served with smooth dark chocolate sauce	5.95
Homemade Crumble * with custard	4.95
Cheese Board A selection of local cheeses, chutney, grapes, celery, quince jelly and biscuits	7.95

AFTERNOON TEA Served daily from 12 to 5pm

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

15.95 per person

Add glass of prosecco 4.95 | Add glass of champagne 7.95

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

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FOOD MENU

www.royalkingsarmshotel.co.uk www.thebrasserielancaster.co.uk

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