



## The Kings Arms Sunday Lunch Menu

### To Start....

#### **Mushroom & Cumin Soup (V)**

Finished with chives & croutons

#### **“The Kings Arms” Prawn Cocktail**

Atlantic prawns, avocado, pea-shoots, apple & baby gem lettuce

#### **Chicken Liver & Brandy Parfait**

Baby gherkins, apple & prune purée, baby herbs & toasted brioche

#### **Baby Beetroot & Goats Cheese Salad (V)**

Goats cheese curd, crispy beignets, pickled baby beets, toasted hazelnuts & watercress

#### **Rare Fillet of Beef Salad**

Cropwell Bishop stilton, baby water cress toasted hazelnuts & truffle oil

### Main Course.....

#### **Traditional Roast Aged Norfolk Beef**

Seasonal vegetables, duck fat roasted potatoes, Yorkshire pudding & horseradish sauce

#### **Belly & Fillet of Dingley Dell Pork**

Fondant potatoes, celeriac purée, heritage carrots, black pudding,  
Chargrilled pineapple tender stem broccoli & rich cider jus

#### **Char Grilled 10oz Sirloin Steak (£5 Supplement)**

Served with grilled mushroom, tomato, French fried onion rings,  
maitre d'hôtel butter hand cut chips & peppercorn sauce

#### **Seared Fillet of Loch Duart Salmon**

Norfolk asparagus, Cromer crab fritter, crushed new potatoes & wild garlic salsa verde

#### **Wherry Battered North Sea Cod Fillet**

Hand-cut chips, crushed garden peas, Kings Arm's tartar sauce & lemon

#### **“Paella” Risotto (V)**

Red pepper, tomato, spring onion, coriander, Spanish saffron  
finished with aged parmesan & a pea-shoot and endive salad

### Dessert.....

#### **Gin Poached Yorkshire Forced Rhubarb**

Ginger & Orange sorbet, ginger crumble, crème patisserie, sesame tuile biscuit & set vanilla cream

#### **“Peach Melba”**

Poached & bruléed peach, blood peach puree, vanilla ice cream, meringue & almond

#### **Dark Chocolate Fondant**

Pistachio snow, cocoa & white chocolate ice-cream

#### **Salted Caramel & Peanut Butter Parfait**

Chocolate brownie, bruléed banana, malted chocolate mousse & honeycomb

#### **Fine Cheese Plate**

Selection of local European Cheeses, water biscuits & chutney

2 course £19.95

3 course £24.95