

# THE KING'S ARMS SHAFTESBURY

## DRAUGHT

Rude Giant Lager	6.2
Outland India Pale Lager	6.3
Thatchers Gold	5.8
Guinness	6.9
Outland Stout	6.5
Cruzcampo	6.6
Fursty Ferret	5.7
Badger Best	5.5
Tangle Foot	5.7

## SNACKS

Pardon peppers, honey, sesame	8.5
Chilli + lime squid, Sriracha mayo	10
Smoked applewood rarebit croquettes + Worcestershire mayo	9.5
Venison + black pudding scotch egg + celeriac remoulade	9.5
Beef brisket fritter + truffle mayo	10
Burrata + heritage beetroot	9
Roasted parsnip soup, collard greens	8
Cider braised ham hock, pickles, shallots	9

## HANDMADE PIES

*Shortcrust + puff pastry pies served with  
mash, smashed peas + gravy*

Turkey, venison sausage + cranberry	23
Grass-fed beef + stout	23
Vegan sausage + ratatouille	22

## SIDES

Fries / mash	5
Mash, gravy + crispy onions	6
Garlic fried greens	5
Salad	5

## NOLE SOURDOUGH PIZZA

<b>no.1</b>	mozzarella + fresh basil	15
<b>no.3</b>	pepper pork, potato, blue cheese + walnut pesto	15.5
<b>no.4</b>	mushroom, Westcombe ricotta + truffle	15.5
<b>no.5</b>	'nduja, mozzarella + crispy onions	15.5
<b>no.6</b>	aubergine, tahini + roquito pepper (vegan on request)	15.5
<b>no.7</b>	pepperoni + chilli honey	15.5
	<b>Meat special</b>   ask the squad	16

## DIPS

Garlic + herb	2.5
Watercress + walnut pesto	2.5
Sriracha mayo	2.5

## MAINS

Beer battered haddock, tartar sauce, smashed peas, curry sauce + chips	21
Flat iron chicken, mushroom, tarragon + chips	25
Roasted pumpkin, goats cheese + pangrattato	20
42-day dry aged rib eye, peppercorn sauce + chips	28
Veal liver, bacon, onions + mash	24
Cornish hake, orzo, saffron aioli	25
Double smash burger, pickles, American cheese, burger sauce + chips	20

## PUDDINGS

Sticky toffee pudding, toffee sauce, vanilla ice cream	8.5
Tiramisu	8.5
Apple crumble + vanilla ice cream	8.5
Chocolate chip cookie + ice cream	8.5
Affogato	5.5
<i>Add a shot of Kahlua / Kraken / Baileys</i>	+4

**On your bill you'll find a 12.5% discretionary service charge.  
100% of which is split fairly between everyone who works here.**

**Please ask the squad if you would like to know about the allergens present in our food.**

## WINE LIST

### RED

Nero D'Avola, Ca Di Ponti 2021 **7.5 / 8 / 29**  
*Sicily, Italy*

Merlot, Les Olivers 2023 **7.5 / 8 / 29**  
*Pays d'Oc, France*

Tempranillo, Artesa 2023 **8 / 8.5 / 30**  
*Rioja, Spain*

Pinot Noir, Le Fou 2022 **30**  
*Pays d'Oc, France*

Shiraz, Sixty Clicks 2021 **32**  
*Victoria, Australia*

Malbec, Nieto Senetiner 2023 **33**  
*Mendoza, Argentina*

Côtes du Rhône, Les Terres Du Roy 2022 **34**  
*Côtes du Rhône, France*

Fleurie, Le Quartier 2021 **35**  
*Beaujolais, France*

Valpolicella Ripasso, Alpha Zeta 2021 **70**  
*Verona, Italy*

Châteauneuf du Pape 2022 **60**  
*Les Trescoy, France*

### SPARKLING

Prosecco, Domenico De Bertoil, **7.5 / 32**  
*Veneto, Italy*

English Sparkling Wine, Langham **60**  
*Dorset, England*

English Sparkling Rosé, Langham **60**  
*Dorset, England*

Champagne, Bollinger Special Cuvée **100**  
*France*

### WHITE

Pinot Grigio, Convivale 2023 **7.5 / 8 / 29**  
*Delle Venezie, Italy*

Sauvignon Blanc,  
Domaine de Vedilhan 2021 **8 / 8.5 / 32**  
*IGP Pays d'Oc, France*

Picpoul de Pinet,  
Duc De Morny 2022 **8 / 8.5 / 32**  
*Pinet, France*

Viognier **35**  
Domaine de Vedilhan 2023  
*IGP Pays d'Oc, France*

Chardonnay, The Listening Station 2022 **35**  
*Victoria, Australia*

Reisling, Rag 'n Bone 2022 **40**  
*Eden Valley, South Australia*

Gavi, La Luciana 2021 **38**  
*Piemonte, Italy*

Sauvignon Blanc, Ribbon Wood 2022 **42**  
*Marlborough, New Zealand*

Chablis, Domaine Le Motte 2022 **48**  
*Chablis, France*

Sancerre, Domaine De Broses 2021 **52**  
*Sancerre, France*

### ROSÉ

Grenache Cinsault Rosé,  
Pasquiers 2022 **7.5 / 8 / 29**  
*Pays d'Oc, France*

Côtes de Provence **8.5 / 9.5 / 34**  
Domaine de la Vielle Tour 2022  
*Provence, France*