



## The Kings Arms Sunday Lunch Menu

### To Start....

**Today's Freshly Made Soup (V)**  
Finished with chives & croutons

**"The Kings Arms" Prawn Cocktail**  
Atlantic prawns, avocado, pea-shoots, apple & baby gem lettuce

**Local Brancaster Mussels**  
Steamed in Cornish Cider, leeks, garlic, & crème fresh

**Chicken Liver & Brandy Parfait**  
Baby gherkins, apple & prune purée, baby herbs & toasted brioche

**Tastes of Norfolk Beetroot Salad (V)**  
Pickled baby home grown beets, goats cheese beignets, goats curd, baby watercress, toasted hazelnuts, balsamic and raspberry

### Main Course...

**Traditional Roast Aged Norfolk Beef**  
Seasonal vegetables, duck fat roasted potatoes, horseradish sauce, Yorkshire pudding & beef jus

**Roasted Breast of Free-Range Chicken**  
Fondant potato, salt baked beetroot, carrot puree, "Colman's" sprouts, baby turnip & port jus

**10oz Char-Grilled Sirloin Steak (£5 supplement)**  
Grilled Waveney Farm field mushroom, tomato, French fried onion rings, maître d'hôtel butter, peppercorn sauce & hand cut chips

**Pan Roasted Fillet of North Sea Cod**  
Crispy Cromer crab cake, buttered confit leeks, madras roasted cauliflower, parmentier potatoes & chive beurre blanc

**Pan Roasted Fillet of Loch Duart Salmon**  
Brancaster Mussels, savoy cabbage, dry cured bacon & local beer butter sauce

**"Paella Risotto (V)**  
Red pepper, saffron, spring onions, tomato, coriander, grana Padano & baby herbs

### Dessert...

**Blackberries, Elderflower & Blackcurrant**  
Elderflower drizzle sponge, yogurt, fresh Fleggburgh blackberries, blackcurrant sorbet & verbena

**Norfolk Strawberries**  
Vanilla poached strawberries, cardamom & white chocolate mousse & strawberry sorbet

**Warm Marmalade Sponge Pudding**  
Vanilla ice-cream & whisky, honey & orange compote

**Salted Caramel & Peanut Butter Parfait**  
Chocolate brownie, bruléed banana, malted chocolate mousse & honeycomb

**Fine Cheese Plate**  
Selection of local & European cheeses, tomato chutney and water biscuits

2 course £19.95      3 course £24.95

