



THE KINGS ARMS
HAUGHLEY

Two courses £19 / Three courses £24

Childrens portions available at £10 for main course, Cawston juice and ice cream

To Start...

Chicken Caesar croquette, Caesar dressing, charred gem, parmesan

Mature cheddar and parmesan velouté, pickled red onion, focaccia bread

Smoked ham hock terrine, beer pickled egg, puffed potato

Homemade lemon ricotta, basil oil, fresh peas, toasted sourdough

Chargrilled local asparagus, rapeseed mayonnaise, pecorino, crispy poached egg

To Follow...

Roasted UK beef, Yorkshire pudding, parsnip, carrot, cabbage, roast potatoes, gravy

Great with a glass of our rustic and traditional Chianti, Grati "G", DOC, Italy 3.90/5.50/7.80/23.50.

Full of vibrant cherry and strawberry fruit with violet undertones

Roasted Suffolk pork loin, parsnip, carrot, cabbage, roast potatoes, Yorkshire pudding, gravy

Lovely with our Gavi, La Toledana, Italy 4.50/6.30/9/27

Ripe peach and pears with hints of citrus and a honeyed edge held together by steely minerality

Cauliflower cheese, parsnip, carrot, cabbage, roast potatoes, Yorkshire pudding

Served with vegetarian gravy

Try with our Macon-Village Elodie Dupres, Burgundy, France 4.30/6.10/8.70/26.

A clean and elegant wine with flavours of pear stone fruit and lime

Buttermilk fried chicken burger, sriracha mayonnaise, lettuce kohlrabi slaw, gem lettuce, brioche bun, triple cooked chips

To Finish...

Dark chocolate ganache, crispy praline feuillatine, praline caramel, hazelnut milk ice cream

Lemon curd, lemon thyme shortbread, strawberry sorbet, strawberries

Vanilla crème brulee, rhubarb compote, vanilla ice cream

Warm lime polenta cake, coconut cremeux, toasted coconut, lime gel, meringue shards

Affogato – Latte ice cream served with Disaronno Amaretto liqueur

*Please make a member of staff aware of any allergies. Allergen information is available upon request.
For tables of 8 or more a discretionary 10% service charge will be added to the final bill.*