



THE KINGS ARMS

HAUGHLEY

Bar Snacks

Suffolk pork sausage roll £3 / Mixed smoked nuts £2.50 / Chilli crackers £2 / Mixed salted nuts £2
Harissa smoked nuts £3.50 / Buttermilk chicken bites with garlic mayonnaise £4 / Antipasti mix £4

Starters and Light Bites

Crispy Squid £8

Seasoned with fennel seed and chilli with squid ink mayonnaise

Ham Hock Terrine £6.50

Smoked ham hock, beer pickled egg, mustard seeds, potato puffs

Aubergine £7

With burrata, tomato and watermelon salad, fresh coriander and cumin seed

Fresh Mackerel £7

Chargrilled fillet, curried dhal, lime pickled onion, buttermilk, sesame seed madras cracker

Pea and Ricotta £6.25

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

Caprese Salad £6.75

Vine tomatoes, burrata, rocket, basil oil. black olive

Mains

Mushroom Burger £13

Slow cooked portabello mushroom, panko coated halloumi cheese, charred aubergine puree, sunblush tomatoes, rocket

Tuna Salad £16

Chargrilled tuna steak, pickled hens' egg, crushed new potatoes, black olive crumb, marinated green beans, gem lettuce, sunblush tomatoes, anchovy croutons

Chicken Burger £13

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

Rarebit £10

Toasted sourdough, mature cheddar cheese sauce with Abott ale and Dijon mustard, with triple cooked chips

Steak £22

8oz Black Angus ribeye steak, triple cooked chips, slow cooked portabello mushroom, watercress salad

On the Side £3

Beer battered onion rings / Sautéed green beans with smoked almonds / Roasted potatoes with chorizo

Potato terrine with garlic butter / Ras el hanout roasted cauliflower, buttermilk, coriander / Triple cooked chips

Set Menu

Wednesday – Saturday 12pm-2.30pm

2 Courses £16 / 3 Courses £20

To Start

Mature cheddar and parmesan velouté, pickled pink onion, focaccia

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Devilled whitebait, garlic mayonnaise, fresh lemon

To Follow

Beer battered haddock, triple cooked chips, minted peas, lemon

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Curried lentil dhal, roasted cauliflower, fresh coriander

To Finish

Chocolate praline torte, praline caramel, hazelnut milk ice cream

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Buttermilk pannacotta, cherry and kirsch sorbet, dark chocolate crumb

All set menu items are available separately and will be charged individually

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.