



THE BRASSERIE

ROYAL KINGS ARMS

Table d'hôte Menu

2 courses £18.95 | 3 courses £24.95

STARTERS

Lancashire roasted vegetable (v) (gf) (vg)
with vegan feta, olive tepeade and herb salsa

Soused Fleetwood mackerel
with cucumber, horseradish, smoked red pepper puree
and goat's cheese snow

Bowland Fell pork terrine (gf) **(£2 Supplement)**
caramelised apple puree, celery and walnut salad
with honey and wholegrain mustard

MAINS

**Roast Goosnargh chicken and smoked
bacon lardon salad** (gf)
with a soft boiled egg and parmesan mayonnaise

Fish and chips
battered fish of the day, mushy peas, twice cooked
chunky chips with home made tartare sauce

Garstang Herefordshire beef sirloin steak (4oz)
(£5 Supplement)
with battered onion rings, roast tomato, confid
field mushrooms and twice cooked chunky chips

Wild mushroom tagliatelle
onions, asparagus, cream sauce (vg available with vegan cheese)

DESSERTS

The Royal Kings Arms berry mess
Vanilla and honeycomb cheesecake

Sticky toffee pudding
vanilla ice cream and toffee sauce

Dark chocolate brownie (vg)
with vanilla ice cream and chocolate drink

Lemon tart
with citron sorbet

