THE KING'S ARMS SHAFTESBURY

SNACKS

Good Bread, Hampshire Extra Virgin Rapeseed Oil and Pomegranate Molasses	0
Padron Peppers	6
Chilli Squid	8

STARTERS

Welsh Rarebit	9
Scotch Egg	10
Carrot and Coriander Soup, Sourdough and Whey Butter	9
Prawn Cocktail with Buttered Brown Bread	13

MAINS

Dry Aged Walter Rose Flat Iron Steak with Béarnaise Sauce, Watercress and Chips	26
Creedy Carver Duck Leg with Salsa Verde and Crushed Potatoes	24
Chicken Schnitzel with Hot Honey Butter, Parmesan and Pickled Chilli	24
Cornish Hake with White Beans, Cavolo Nero and Rouille Toast	24
Harissa Squash on a Pita with Chickpeas, Tahini and Pomegranate	19

PUB BANGERS

Quarr Cross Venison Steak Frites with Peppercorn Sauce and Salad	24
Ye Olde English Sausages, Mash, Beer and Onion Gravy	22
Beer Battered Fish and Chips with Tartare Sauce, Curry Sauce and Mushy Peas	23
Double Smash Cheese Burger with Coleslaw and Fries	22
A Proper Pie with a Pastry Bottom, served with Mash, Greens and Gravy	26

SIDES

Chips | Mash	5
Leaves and Vinaigrette	5
Baby Gem with Caesar Dressing	6
Truffle and Parmesan Chips	7

Allergies? Please ask for our allergen menu. We cannot guarantee against cross contamination. Game may contain shot.
On your bill you'll find a discretionary 12.5% service charge, all of which is split fairly with everyone who works here and the business does not make any deductions.

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PUDDINGS

Poached Pear in Spiced Red Wine with Lemon Sorbet	8
Sticky Toffee Pudding with Vanilla Ice Cream	7
Willie's Cacao 72% Chocolate Pot with Crème Fraîche and Sea Salt	10
Cheese Plate | Barber's Cheddar, Bath Soft, Stilton, Chutney, Grapes and Crackers	15
(Kopke L.B.V Port +7 a glass)	
Affogato | Espresso and Stracciatella Ice Cream with a Chocolate Shortbread	8
(Add a boozy shot +4)	

OUR FAVOURITE ICE CREAM, BRICKELL'S FROM SOMERSET

Stracciatella, Salted Caramel, Vanilla Bean or Chocolate

1, 2 or 3 scoops 4 / 6 / 8

QUALITY SORBETS FROM ICE CREAM UNION

Mango, Lemon or Apple

1, 2 or 3 scoops 4 / 6 / 8

A NOTE ABOUT THE BEST PROVISIONERS WE WORK WITH

Great pub food starts with great ingredients. That's why we work with Walter Rose & Son, a fifth generation family butcher in Devizes and La Chasse, who have supplied game and venison for more than 30 years; Creedy Carver's free range Devon ducks and Brue Valley's hand churned Somerset butter.

They know their craft, they care about what they do, and quite simply, they supply some of the best produce we've come across.

DID YOU KNOW?

There has been an inn on this site since at least 1615, making The King's Arms one of Shaftesbury's oldest establishments. The town itself was founded around 880AD by King Alfred as a fortified Saxon settlement on a greensand ridge above the Blackmore Vale, later becoming home to the influential Shaftesbury Abbey, the first religious house for women in England, dissolved in 1539.

Just beyond our doors lies Gold Hill — a historic, cobbled street preserved in the national imagination through the 1973 Hovis advert, directed by filmmaker Ridley Scott.

Pubs today are closing every day and the reason they shouldn't is because they are as much a celebration of important local history as they are places for respite, connection, and purpose.

You being here makes pub closures less likely. So thank you.