

## BEER

### CASK BEER

THORNBRIDGE CRACKENDALE 5.2%	£4.60 PINT
<i>Golden pale ale single hopped with Citra</i>	
ROOSTERS NAPOLEON COMPLEX 3.2%	£4.00 PINT
<i>Well hopped, scaled down IPA with juicy peach hop notes</i>	

### KEG BEER

BEAVERTOWN NECK OIL 4.3%	£5.00 PINT
<i>Super easy drinking Session IPA brewed in Tottenham</i>	
CAMDEN HELLS LAGER 4.6%	£4.80 PINT
<i>Clean and refreshing lager with a dry hop finish</i>	
O'HARA'S IRISH STOUT 4.3%	£5.20 PINT
<i>Extremely drinkable dry Irish stout</i>	
PRESSURE DROP TAMBORINE MOUNTAIN 5.8%	£6.20 PINT
<i>DDH pale ale bursting with tropical fruits</i>	
AYINGER KELLERBIER LAGER 4.9%	£5.40 PINT
<i>Traditional unfiltered kellerbier lager from Bavaria</i>	
STONE & WOOD PACIFIC ALE 4.4%	£5.20 PINT
<i>Pale Ale brewed in Byron Bay with all Aussie ingredients</i>	
40FT ECCLES STOUT 5%	£5.40 PINT
<i>Brewed with currants &amp; spice from St Johns eccles cakes</i>	
SCHLENKERLA FASTENBIER 5.5%	£5.80 PINT
<i>Traditional German smoked beer, malty &amp; lightly bitter.</i>	
BLAUGIES / HILL FARMSTEAD VERMONTAISE 6%	£3.80 HALF
<i>Belgian spelt saison with American hops</i>	
STIGBERGETS / O/O KATTEN IIPA 8%	£4.50 HALF
<i>Imperial IPA from two of Swedens best</i>	
BROOKLYN BETTER ANGELS 9.6%	£4.50 HALF
<i>Tart &amp; vinous oud bruin cuvee aged in wine barrels</i>	
MIKKELLER WEIRD WEATHER IIPA 8.3%	£4.50 HALF
<i>New England style imperial IPA with juicy citrus notes</i>	
LERVIG / WAY 3 BEAN STOUT 12%	£3.40 THIRD
<i>Imperial stout with Vanilla, Cocoa &amp; Tonka beans</i>	

## CIDER

### SPARKLING CIDER

HAWKES URBAN ORCHARD 4.5%	£4.80 PINT
<i>London made medium dry cider with a blend of varieties</i>	

### STILL CIDER

KENTISH PIP SUSSEX DABINETT 5.5%	£5.20 PINT
<i>Dry single variety Dabinett cider matured for 12 months</i>	

## EVENTS

To be kept up-to-date with future events,  
please sign up to our newsletter at  
[www.thekingsarmspub.com](http://www.thekingsarmspub.com)

# THE KINGS ARMS

## FOOD

### CHEESE

£3.50 each or all 3 for £9.00  
Served with Newton & Pott Chutney & Tortas

#### BLEU D'Auvergne

Originating from the Auvergne around 1850, this moist, sticky rinded blue has a soft and crumbly paste with a grassy, herbaceous & spicy flavour. Pasteurised Salers cows milk. Aged 2-3 months

#### KILLER' BRIE DE MEAUX A.O.C.

Raw Normandy cow's milk, traditional rennet & salt, mold ripened, our artisan Brie is undoubtedly one of the best cheeses in the world.

#### 18 MONTH AGED COMTÉ A.O.C.

Dense, creamy textured hard cheese made with unpasteurised raw milk from Montbeliarde cows. Sweet & nutty flavours moving towards more savoury meat & earth vegetal notes.

### MEAT

£3.50 each or all 3 for £9.00  
Served with Pepinillo Cornichons & Tortas

PROSCIUTTO COTTO  
Seasoned and steamed pork leg

MOCETTA  
Hung beef fillet dried with Juniper berries, from Biella Mountain

SALAME CASALINGO  
Classic pure pork, sweet salami

SCOTCH EGGS  
from Wolff-Evans, served with Newton & Pott Piccalilli

PORK & HERB £5.00

PORK & CARAMELISED ONION £5.00

VEGGIE MADRAS (v) £5.00

### BAR SNACKS

SPICY FRIED BEANS £1.00  
SALTED PEANUTS £1.00  
DARLING SPUDS CRISPS £1.00  
SALTED CASHEW NUTS £2.50

**Food Allergies and Intolerances:** Before you order your food and drinks please speak to our staff if you wish to know about ingredients

WEB: [THEKINGSARMSPUB.COM](http://THEKINGSARMSPUB.COM)

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OPENING HOURS: SUN-THU 12pm-11.30pm  
FRI & SAT 12pm-12am

WiFi PASSWORD: KingElvis1st

## THE G&T LIST

WARNER EDWARDS SLOE GIN £7.50  
*Copper still Gin infused with sloe berries handpicked from the local hedgerows around Falls Farm. Intensely fruity Gin with warming botanicals. Served with star anise & lemon*

JENSENS OLD TOM GIN £7.50  
*Made to a recipe from the 1840s, this classic Old Tom is naturally sweetened with huge amounts of traditional botanicals. Served with juniper berries & orange.*

EAST LONDON LIQUOR COMPANY BATCH 1 £8.00  
*Citrus-led gin made with British Darjeeling tea, cassia bark & angelica root. Served with a lemon & juniper berries.*

EAST LONDON LIQUOR COMPANY BATCH 2 £8.00  
*Thyme, sage, bay leaf and fennel seeds combine to give this gin a taste of English gardens. Served with sage & juniper berries.*

THE BOTANIST £8.50  
*Islay-made gin with foraged botanicals, including orris root, cassia bark, coriander seeds and nineteen more botanicals. Served with mint & lemon.*

DOGHOUSE RENEGADE £8.50  
*Complex gin combining notes of sage, mint, pepper, ginger, coriander, citrus & juniper. Doghouse are one of the few "Grain to bottle" distilleries in London, making their Gin from scratch in Battersea. Served with Rosemary*

**All measures are 50ml & served with Fever Tree tonic**

## MIXED DRINKS

BUCKFAST NEGRONI £6.50  
*The Italian classic with Glasgow charm. Campari, East London Liquor Dry Gin & Buckfast Tonic Wine.*

APEROL SPRITZ £7.50  
*The classic Italian spritz with Aperol, Soda & Prosecco.*

GINSENG SPRITZ £7.50  
*Kamm & Sons Aperitif, Elderflower Cordial, Prosecco, Soda*

## SOFTS & NON ALCOHOLIC

MIKKELLER ENERGIBAJER 0% £4.80  
*No alcohol pale with citrus & stone fruit hop notes*

LUCKY SAINT UNFILTERED LAGER 0.5% £4.80  
*Crisp & balanced low alcohol Lager*

SQUARE ROOT x CLOUDWATER JPA SHANDY 0.5% £4.00  
*Low alcohol west coast style IPA with Meyer lemons*

SQUARE ROOT NON-ALCOHOLIC G&T £4.00  
*Brewed Juniper distillate with classic Gin botanicals*

SQUARE ROOT SODAS £3.50  
*Pear & Aronia / Citrus Crush / Apple*

FEVERTREE SODAS £2.00  
*Lemonade / Ginger Ale / Indian Tonic / Naturally Light Tonic*

## LITTLE FRIDGE

8 WIRED LORD OF THE ATLAS 2016 12% <i>American style Barley Wine aged on French oak</i>	£11.00	500ml
BEAVERTOWN / LADIES THAT BEER VINOUS SOUR 4.3% <i>Refreshing red grape sour fermented with wine yeast</i>	£5.20	330ml
BEERBLIOTEK NOT AN UDDER BROWN ALE 7.3% <i>Brown Ale brewed with Cocoa &amp; Lactose</i>	£7.00	330ml
BLACKBERRY FARM BLACKBERRY RYE 6.3% <i>Farmhouse ale fermented with wild yeast &amp; blackberries</i>	£19.00	375ml
BUXTON & OMNIPOLLO YELLOW BELLY 11% <i>The final "ceased &amp; desisted" batch of this legendary imperial stout</i>	£11.00	330ml
EVIL TWIN IMPERIAL DOUGHNUT BREAK 11.5% <i>Imperial Biscotti stout brewed with mounds of doughnuts</i>	£12.00	473ml
FIRESTONE WALKER SUCABA 2018 12.5% <i>Barley Wine. Complex malt flavours &amp; notes of chocolate, cherry &amp; oak</i>	£14.00	355ml
FIRESTONE WALKER FERAL ONE BATCH 5 7.4% <i>Earthy &amp; funky wild ale with oak, lavender, guava &amp; apricot notes</i>	£15.00	375ml
GREGGS PIT DABINETT & YARLINGTON MILL 6% <i>Season 2015 naturally sparkling cider with lightly bitter tail</i>	£6.00	375ml
HALF ACRE GONE AWAY IPA 7% <i>West coast IPA with bitter tropical notes &amp; juicy citrus notes</i>	£6.00	473ml
JACKIE O'S ELLE 5.1% <i>Saison fermented with mixed cultures &amp; aged 6 months in oak foudres</i>	£19.00	500ml
LEFT HANDED GIANT IDEAL WORLD 6% <i>Super juicy IPA hopped with Mosaic, Ekuanot, Vic Secret &amp; Galaxy</i>	£7.00	440ml
LERVIG PERLER FOR SVIN 6.3% <i>Juicy New England style IPA with orange, mandarin &amp; grapefruit notes</i>	£6.00	330ml
MAGIC ROCK DAIRY FREAK 5.2% <i>Smooth &amp; velvety milk ice porter with vanilla</i>	£5.20	330ml
MAGIC ROCK SAUCERY 3.9% <i>Crisp &amp; juicy gluten free session IPA</i>	£4.80	330ml
MIKKELLER SPONTANDOUBLERASPBERRY 7.7% <i>Sour ale brewed with huge amounts of Raspberries &amp; aged in oak</i>	£15.00	375ml
MIKKELLER BEER GEEK VANILLA MAPLE COCOA SHAKE 13% <i>Oatmeal stout brewed with coffee, vanilla, cocoa &amp; maple syrup</i>	£16.00	500ml
STIGBERGETS NEW & IMPROVED GBG IPA 6.5% <i>Soft fruity IPA made in collaboration with Verdant Brewing Co.</i>	£7.00	440ml
MIKKELLER TIGER BABY 5% <i>Pale ale brewed with mango &amp; passionfruit</i>	£6.00	330ml
OMNIPOLLO PLEROMA 6% <i>Raspberry creme brulee sour ale</i>	£7.00	330ml
OLD BEERSEL OUDE GEUZE VANDERVELDEN 6.5% <i>Blend of 1 year Lambic aged in wine barrels &amp; 3 year Lambic</i>	£10.00	375ml
PRAIRIE ALES STANDARD 5.6% <i>Light, crisp farmhouse saison with a hoppy finish</i>	£7.00	355ml
PRESSURE DROP ALLIGATOR TUGBOAT 7.2% <i>Single hopped Simcoe IPA, in the west coast style</i>	£7.00	440ml
SIGNATURE ANTHOLOGY 10% <i>Rich, intense, chocolate imperial stout. Brewed in Leyton</i>	£8.00	440ml
SIREN ODYSSEY 008 2017 8.5% <i>Blend of sour barrels finished on blackberries &amp; raspberries</i>	£12.00	375ml
SIREN MAIDEN 2016 11.2% <i>Barley wine blended from six different barrels &amp; vintages</i>	£11.00	375ml
TILQUIN OUDE GUEUZE A L'ANCIENNE 6.4% <i>Blend of 1, 2 &amp; 3 year old Lambics</i>	£10.00	375ml
TO-ØL 3x YEASTUS: INSTANT CRUSH BRETT EDITION 7.5% <i>Triple dry hopped farmhouse IPA with their house Brett yeast strain</i>	£7.00	330ml

# THE KINGS ARMS

## WINE

### WHITE

	175ml	BTL
PEZ DE RIO MACABEO SAUVIGNON 11% VALDEPENAS, SPAIN <i>Fresh and aromatic with apple &amp; pineapple aromas</i>	£4.50	£18.50
VILLA DEI FIORI PECORINO 12.5% ABRUZZO, ITALY <i>Fresh citrus notes with hints of delicate orange blossom</i>	£5.00	£21.00
THE WINE FARMER CHENIN BLANC PAARL, SOUTH AFRICA <i>Dry &amp; lively with notes of pears, apricots &amp; peach</i>	£6.00	£25.00
MAS THEO MOGUL 2016 13% RHONE, FRANCE <i>Biodynamic, aromatic white with structure &amp; tannins</i>		£30.00
DIDIER GRAPPE SAVAGNIN OUILLE 2016 12% JURA, FRANCE <i>Natural wine, indigenous yeast, no filtering, no sugar, just grapes!</i>		£40.00
SEXTANT BOURGOGNE LA FLEUR AU VERRE 13% ST.AUBIN, FRANCE <i>Chardonnay aged in wood for 6 months. Bright, lean &amp; linear</i>		£42.00

### RED

LEGATO NERO D'AVOLA ICT SICILIA 13.5% SICILY, ITALY <i>Dark fruit and berry aromas, medium body</i>	£5.00	£21.00
VALDIVIESO PINOT NOIR 13.5% COLCHAGUA, CHILE <i>Notes of cherry and jam with a touch of cedar</i>	£6.00	£24.00
ARGENTO SELECCION MALBEC 13.5% MENDOZA, ARGENTINA <i>Aromas of blackcurrants and bell pepper</i>	£6.50	£26.00
MAS THEO P'TIT GABY 2017 13% RHONE, FRANCE <i>Bright, medium bodied biodynamic red. Syrah, Grenache, Carignan</i>		£29.00
SELENE GISOUS 2017 14.5% BEAUJOLAIS VILLAGES, FRANCE <i>A rich &amp; juicy Gamay, half of which spends time in oak barrels</i>		£39.00
JEAN JACQUES MOREL ST.AUBIN LE BAN 2014 12% ST.AUBIN, FRANCE <i>Top flight Pinot Noir from a single vineyard. Two years in wood.</i>		£56.00

### ROSE

LA PICOUTINE CINSULT GRENACHE 12.5% PAYS D'OC, FRANCE <i>Aromatic red berries, crisp &amp; easy drinking.</i>	£4.80	£20.00
ASTROS VIN DE PAYS DES MAURES ROSE 13% PROVENCE, FRANCE <i>Pale salmon pink colour, dry and delicate</i>		£25.00

### SPARKLING

	125ml	
PROSECCO DOC SPUMANTE 11% VENETO, ITALY <i>Thirst quenching with notes of apple &amp; pear</i>	£7.00	£30.00
SEXTANT L'ECUME PET. NAT. 2017 12.5% ST.AUBIN, FRANCE <i>Gently sparkling organic white. Half Aligote, half gamay.</i>		£55.00

## BIG FRIDGE

3 FONTEINEN CUVÉE ARMAND & GASTON 6% <i>Blend of various aged Lambics brewed at 3 Fonteinen</i>	£27.00	75cl
AGAINST THE GRAIN 70K AMBURANA 13% <i>Silky smooth Imperial Milk Stout aged in Amburana wood barrels</i>	£33.00	75cl
THE ALE APOTHECARY FRESH HOP SAHALIE 8.8% <i>Dry hopped mixed fermentation ale aged in wine barrels</i>	£49.00	75cl
AMERICAN SOLERA AMBER CANYON MAGIK 6% <i>Farmhouse ale aged in Pinot Noir barrels</i>	£24.00	75cl
BREKERIET RAUDHETTA 4.5% <i>Elegant and complex sour ale fermented in oak barrels</i>	£17.00	75cl
THE BRUERY TONNELLERIE RUE 8.5% <i>The Bruery's classic Saison Rue refermented in oak barrels</i>	£22.00	75cl
THE BRUERY TERREUX FRUCHT PEACH 4.5% <i>Berlin style tart wheat beer aged in oak foeders with peaches</i>	£17.00	75cl
BROOKLYN BLACK OPS 10.5% <i>Brilliant barrel aged stout refermented with champagne yeasts</i>	£31.00	75cl
BROOKLYN KIWI'S PLAYHOUSE 8.1% <i>Sour ale aged on kiwis in red wine barrels</i>	£30.00	75cl
BROOKLYN LOCAL 1 9% <i>Golden Belgian strong ale with apple, pear &amp; apricot notes</i>	£19.00	75cl
CASCADE CRANBERRY 6.9% <i>Ale aged in Oak Barrels with Cranberries and Spices</i>	£30.00	75cl
CASCADE STRAWBERRY ALE 7.5% <i>Sour ale aged in oak barrels with strawberries &amp; vanilla beans</i>	£36.00	75cl
COUNCIL BEATITUDE BLACKCURRANT 4.5% <i>Tart Saison brewed with Blackcurrants, from San Diego</i>	£22.00	75cl
CROOKED STAVE NIGHTMARE ON BRETT RASPBERRY 9.7% <i>Dark sour ale aged in Leopold whiskey barrels with Raspberries</i>	£45.00	75cl
GRIMM MOSAIC POP! 4.8% <i>Berliner weisse brewed with Mosaic hops, vanilla &amp; lactose</i>	£23.00	66cl
HANSENS SCHAARBEEKSE KRIEK 6.5% <i>Fresh cherries macerated in young Lambic beer in oak barrels</i>	£26.00	75cl
JESTER KING DETRITIVORE 5.5% <i>Farmhouse ale refermented with cherries &amp; native yeast</i>	£29.00	75cl
JESTER KING BIÈRE DE MIEL 6.2% <i>Dry farmhouse saison brewed with raw texas wildflower honey</i>	£27.00	75cl
JOLLY PUMPKIN FORGOTTEN TALES OF THE LAST GYPSY SERIES II VOL. 1 7% <i>Smoked malt sour ale with fruit, citrus peel &amp; salt</i>	£28.00	75cl
THE KERNEL BIÈRE DE SAISON CITRA 5.9% <i>Saison aged in burgundy &amp; cognac barrels then dry hopped with citra</i>	£15.00	75cl
THE LOST ABBEY JUDGEMENT DAY 2016 10.5% <i>Abbey style Quadrupel brewed with raisins. 2016 vintage</i>	£27.00	75cl
MAGIC ROCK BOURBON BA STRONGMAN 11.5% <i>Bourbon barrel aged Barley Wine with toffee &amp; dried fruit notes</i>	£22.00	75cl
MIKKELLER BAGHAVEN GIFT FROM DEMETER 6.5% <i>Chardonnay barrel fermented rustic Danish spelt saison</i>	£21.00	75cl
MIKKELLER BAGHAVEN BIÈRE DES CHAMPS 6.5% <i>Saison refermented with Brettanomyces yeast in the bottle</i>	£22.00	75cl
MIKKELLER BAGHAVEN NORDLUNDS FIELD BLEND 8.8% <i>Wild ale fermented &amp; aged in oak then aged on Danish grapes</i>	£16.00	375ml
MIKKELLER & BOON OUDE GUEUZE BAVERMOUTH 6.6% <i>Blend of 1, 2 &amp; 3 year old Lambics aged in white vermouth foeders</i>	£21.00	75cl
OLD BEERSEL BZART KRIEKENLAMBIEK 2015 7% <i>Aged Lambic fermented with cherries &amp; wine yeast</i>	£28.00	75cl
TILQUIN OUDE MURE A L'ANCIENNE 6.4% <i>Aged Lambics fermented on 350g blackberries per litre of Lambic</i>	£26.00	75cl