

## BEER

### CASK BEER

THREE SODS BOHO BITTER 4.1% <i>Dark golden bitter from Bethnal Green.</i>	£4.00 PINT
FIVE POINTS PALE 4.4% <i>Juicy &amp; tropical pale ale from Hackney</i>	£4.00 PINT
DARKSTAR HOPHEAD 3.8% <i>Golden ale with floral aromas &amp; notes of elderflower</i>	£4.00 PINT

### KEG BEER

BEAVERTOWN NECK OIL 4.3% <i>Super easy drinking Session IPA brewed in Tottenham</i>	£5.00 PINT
CAMDEN HELLS LAGER 4.6% <i>Clean and refreshing lager with a dry hop finish</i>	£4.80 PINT
CAMDEN INK STOUT 4.4% <i>Extremely drinkable dry stout</i>	£4.90 PINT
SCHLENKERLA HELLES LAGER 4.3% <i>Classic Bavarian Helles lager with subtle smokiness</i>	£5.20 PINT
AGAINST THE GRAIN COQ DE LA MARCHE 5.8% <i>Session Saison brewed with spelt &amp; a healthy dose of hops</i>	£3.60 HALF
MIKKELLER BLACK IMPERIAL STOUT 16.5% <i>Rich, pitch black stout brewed with champagne yeast</i>	£4.40 THIRD
ATG & CLOUDWATER KENTUCKY COMMON 8.2% <i>Bourbon barrel aged, gently soured dark ale with corn &amp; rye</i>	£3.40 HALF
ATG & MAGIC ROCK BA EL GINGERO 7.5% <i>Bourbon barrel aged oatmeal stout with ginger &amp; orange</i>	£3.80 HALF
ROGUE COMBAT WOMBAT 7.2% <i>Sour hazy IPA brewed with grapefruit &amp; blood orange</i>	£3.80 HALF
LERVIG GALAXY CITRA FLICKER 5.5% <i>New England style IPA from one of Norway's finest.</i>	£6.60 PINT
CAMDEN BEER 2018 10% <i>Bourbon barrel aged imperial pilsner</i>	£3.50 HALF
ANSPACH & HOBDAV OLD ENGLISH PORTER 5.5% <i>Brown porter with roasted malt &amp; chocolate notes</i>	£5.60 PINT
KERNEL PALE ALE 5.3% <i>Pale ale brewed with Citra, Zeus &amp; Simcoe hops</i>	£5.40 PINT

## CIDER

### SPARKLING CIDER

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

HAWKES MULLED CIDER <i>Hot spiced cider</i>	£4.00 HALF £7.00 with a shot of Cider Brandy
ASCENSION SONIC TITAN 8.2% <i>Strong medium dry cider with tart lemon notes</i>	£5.40 PINT
TURNERS APPLE PIE CIDER 4% <i>Winter cider with spices &amp; back sweetened with apple juice</i>	£5.20 PINT

## 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

### FOURME D'AMBERT

One of France's oldest cheeses, dating as far back as Roman times. It is made from raw cow's milk from the Auvergne region and inoculated with *Penicillium roqueforti*.

### '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.

### COMTE 18 MONTHS

Jura/Doubs regions, Franche-Comté; a mild & nutty, washed-rind cheese; unpasteurised cows' milk; traditional animal rennet; Aged for 18 months

### MEAT

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

### SPECK LE CIME

Dry cured and lightly smoked ham

### MOCETTA

Hung beef fillet dried with Juniper berries, from Biella Mountain

### FINOCCHIONA

Fresh Tuscan fennel & black pepper salami

### PIG & HAY SCOTCH EGGS

Served with Newton & Pott Piccalilli

### PORK & HERB

£5.00

### MUSHROOM & TARRAGON (v)

£6.00

### CHORIZO

£6.00

### 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.*

LILLET SPRITZ £7.50  
*Fresh, floral, fruity & honeyed wine aperitif from Podensac, Bordeaux with Prosecco & soda*

AUTUMN SPRITZ £7.50  
*Autumnal take on the spritz with Aperol, Ginger & Prosecco.*

## SOFTS & NON ALCOHOLIC

THORNBRIDGE BIG EASY 0.5% £4.60  
*Low alcohol pale ale made with American hops*

SCHNEIDER WEISS TAP 3 ALKOHOLFREI 0.5% £4.60  
*Low alcohol classic German wheat beer*

CEDER'S CLASSIC ALCOHOL FREE GIN & TONIC £3.50  
*Distilled spirit with traditional and exotic gin botanicals*

SQUARE ROOT SODAS £3.50  
*Raspberry / Rhubarb / Root Beer*

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

## LITTLE FRIDGE

3 FONTEINEN KRIEKENLAMBIC 5%	£14.00	375ml
<i>Macerated whole cherries aged on young Lambic for 4 months</i>		
8 WIRED LORD OF THE ATLAS 2016 12%	£11.00	500ml
<i>American style Barley Wine aged on French oak</i>		
BEERBLIOTEK NOT AN UDDER BROWN ALE 7.3%	£7.00	330ml
<i>Brown Ale brewed with Cocoa &amp; Lactose</i>		
BLACKBERRY FARM BLACKBERRY RYE 6.3%	£19.00	375ml
<i>Farmhouse ale fermented with wild yeast &amp; blackberries</i>		
BOON MARIAGE PARFAIT KRIEK 2013	£10.00	375ml
<i>"Perfect Marriage" blend of old Lambics fermented with wild cherries</i>		
DE STRUISE CUVÉE DELPHINE 2013 13%	£9.00	330ml
<i>De Struise legendary Black Albert stout aged in Bourbon barrels</i>		
EVIL TWIN / OMNIPOLLO RAINBOWNADE IPA 7%	£8.00	355ml
<i>IPA brewed with grapefruit, passionfruit, mango, raspberry &amp; blueberry</i>		
EVIL TWIN IMPERIAL DOUGHNUT BREAK 11.5%	£12.00	473ml
<i>Imperial Biscotti stout brewed with mounds of doughnuts</i>		
FIRESTONE WALKER SUCABA 2018 12.5%	£14.00	355ml
<i>Barley Wine. Complex malt flavours &amp; notes of chocolate, cherry &amp; oak</i>		
HANSENS CASSIS 6%	£10.00	375ml
<i>Lambic fermented with heaps of Blackberries</i>		
JACKIE O'S ELLE 5.1%	£19.00	500ml
<i>Saison fermented with mixed cultures &amp; aged 6 months in oak foudres</i>		
TILQUIN GEUZE 6.4%	£10.00	375ml
<i>Blend of 1, 2 &amp; 3 year old Lambics.</i>		
LERVIG LIQUID SEX ROBOT 7.9%	£7.00	330ml
<i>Double dry hopped DIPA, soft tropical fruit &amp; low bitterness</i>		
MAGIC ROCK SAUCERY 3.9%	£4.80	330ml
<i>Crisp &amp; juicy gluten free session IPA</i>		
MIKKELLER SPONTANDOUBLERASPBERRY 7.7%	£15.00	375ml
<i>Sour ale brewed with huge amounts of Raspberries &amp; aged in oak</i>		
MIKKELLER SAN DIEGO STAFF MAGICIAN 5.5%	£7.00	473ml
<i>Juicy New England style pale ale</i>		
OMNIPOLLO AURORA IPA 7.2%	£6.00	330ml
<i>American IPA with multiple dry hopping, true hop bomb.</i>		
OMNIPOLLO DEVIN THE DUDE 5.2%	£6.00	330ml
<i>Classic German style Pilsner lager</i>		
O/O BALTIC PORTER 7.5%	£7.00	330ml
<i>Cool fermented Porter with lager yeast from one of Swedens finest</i>		
O/O NARANJI IPA 6.8%	£7.00	330ml
<i>Beautifully balanced IPA with notes of Orange &amp; Grapefruit</i>		
LOUD BEERSEL OUDE GEUZE VANDERVELDEN 6.5%	£10.00	375ml
<i>Blend of 1 year Lambic aged in wine barrels &amp; 3 year Lambic</i>		
SIGNATURE ANTHOLOGY 10%	£8.00	440ml
<i>Rich, intense, chocolate imperial stout. Brewed in Leyton</i>		
SIREN MAIDEN 2016 11.2%	£11.00	375ml
<i>Barley wine blended from six different barrels &amp; vintages</i>		
STILLWATER BLOWN SPEAKERS 10%	£10.00	473ml
<i>Triple IPA laden with dank hops &amp; juicy grapefruit notes</i>		
STILLWATER IS NOTHING, BIG BUNNY IS EVERYTHING 8%	£7.00	355ml
<i>Imperial chocolate milk stout, collaboration with Arizona Wilderness</i>		
TO-ØL KAFFE & MÆLK 15%	£10.00	375ml
<i>Rich &amp; roasty imperial coffee stout with dark fruit &amp; chocolate notes</i>		
TO-ØL SANTAS SECRET 8%	£8.00	330ml
<i>Double shot Mochachino Messiah brown ale with coffee</i>		
TO-ØL 3x YEASTUS: INSTANT CRUSH BRETT EDITION 7.5%	£7.00	330ml
<i>Triple dry hopped farmhouse IPA with their house Brett yeast strain</i>		

# THE KINGS ARMS

## WINE

	175ml	BTL
<b>WHITE</b>		
PEZ DE RIO MACABEO SAUVIGNON 11%	£4.50	£18.50
<i>VALDEPENAS, SPAIN</i>		
<i>Fresh and aromatic with apple &amp; pineapple aromas</i>		
VILLA DEI FIORI PECORINO 12.5%	£5.00	£21.00
<i>ABRUZZO, ITALY</i>		
<i>Fresh citrus notes with hints of delicate orange blossom</i>		
THE WINE FARMER CHENIN BLANC	£6.00	£25.00
<i>PAARL, SOUTH AFRICA</i>		
<i>Dry &amp; lively with notes of pears, apricots &amp; peach</i>		
MAS THEO MOGUL 2016 13%		£30.00
<i>RHONE, FRANCE</i>		
<i>Biodynamic, aromatic white with structure &amp; tannins</i>		
DIDIER GRAPPE SAVAGNIN OUILLE 2016 12%		£40.00
<i>JURA, FRANCE</i>		
<i>Natural wine, indigenous yeast, no filtering, no sugar, just grapes!</i>		
SEXTANT BOURGOGNE LA FLEUR AU VÉRRE 13%		£42.00
<i>ST.AUBIN, FRANCE</i>		
<i>Chardonnay aged in wood for 6 months. Bright, lean &amp; linear</i>		
<b>RED</b>		
LEGATO NERO D'AVOLA ICT SICILIA 13.5%	£5.00	£21.00
<i>SICILY, ITALY</i>		
<i>Dark fruit and berry aromas, medium body</i>		
VALDIVIESO PINOT NOIR 13.5%	£6.00	£24.00
<i>COLCHAGUA, CHILE</i>		
<i>Notes of cherry and jam with a touch of cedar</i>		
ARGENTO SELECCION MALBEC 13.5%	£6.50	£26.00
<i>MENDOZA, ARGENTINA</i>		
<i>Aromas of blackcurrants and bell pepper</i>		
MAS THEO P'TIT GABY 2017 13%		£29.00
<i>RHONE, FRANCE</i>		
<i>Bright, medium bodied biodynamic red. Syrah, Grenache, Carignan</i>		
SELENE GISOUS 2017 14.5%		£39.00
<i>BEAUJOLAIS VILLAGES, FRANCE</i>		
<i>A rich &amp; juicy Gamay, half of which spends time in oak barrels</i>		
JEAN JACQUES MOREL ST.AUBIN LE BAN 2014 12%		£56.00
<i>ST.AUBIN, FRANCE</i>		
<i>Top flight Pinot Noir from a single vineyard. Two years in wood.</i>		
<b>ROSE</b>		
LA PICOUTINE CINSULT GRENACHE 12.5%	£4.80	£20.00
<i>PAYS D'OC, FRANCE</i>		
<i>Aromatic red berries, crisp &amp; easy drinking.</i>		
ASTROS VIN DE PAYS DES MAURES ROSE 13%		£25.00
<i>PROVENCE, FRANCE</i>		
<i>Pale salmon pink colour, dry and delicate</i>		
<b>SPARKLING</b>		
PROSECCO DOC SPUMANTE 11%	125ml	£7.00 £30.00
<i>VENETO, ITALY</i>		
<i>Thirst quenching with notes of apple &amp; pear</i>		

## BIG FRIDGE

3 FONTEINEN CUVÉE ARMAND & GASTON 6%	£27.00	75cl
<i>Blend of various aged Lambics brewed at 3 Fonteinen</i>		
AGAINST THE GRAIN 70K AMBURANA 13%	£33.00	75cl
<i>Silky smooth Imperial Milk Stout aged in Amburana wood barrels</i>		
AGAINST THE GRAIN BO & LUKE 13%	£27.00	75cl
<i>Imperial smoked stout aged in Pappy Van Winkle bourbon barrels</i>		
AMERICAN SOLERA AMBER CANYON MAGIK 6%	£24.00	75cl
<i>Farmhouse ale aged in Pinot Noir barrels</i>		
BLACKBERRY FARM CLASSIC SAISON 6.3%	£32.00	75cl
<i>Traditional Saison made by a farmhouse brewery in Tennessee</i>		
BOON BLACK LABEL EDITION 3 6.4%	£16.00	75cl
<i>Annual special release Gueuze blend from Boon</i>		
BROOKLYN BLACK OPS 10.5%	£31.00	75cl
<i>Brilliant barrel aged stout refermented with champagne yeasts</i>		
BROOKLYN KIWI'S PLAYHOUSE 8.1%	£30.00	75cl
<i>Sour ale aged on kiwis in red wine barrels</i>		
THE BRUERY TONNELLERIE RUE 8.5%	£22.00	75cl
<i>The Bruery's classic Saison Rue refermented in oak barrels</i>		
CASCADE CRANBERRY 6.9%	£30.00	75cl
<i>Ale aged in Oak Barrels with Cranberries and Spices</i>		
CASCADE STRAWBERRY ALE 7.5%	£36.00	75cl
<i>Sour ale aged in oak barrels with strawberries &amp; vanilla beans</i>		
CROOKED STAVE NIGHTMARE ON BRETT RASPBERRY 9.7%	£45.00	75cl
<i>Dark sour ale aged in Leopold whiskey barrels with Raspberries</i>		
COUNCIL BEATITUDE BLACKCURRANT 4.5%	£22.00	75cl
<i>Tart Saison brewed with Blackcurrants, from San Diego</i>		
FIRESTONE WALKER VELVET MERKIN 8.5%	£26.00	66cl
<i>Velvety and moorish oatmeal stout aged in Bourbon barrels</i>		
HORAL MEGABLEND 2017 7%	£20.00	75cl
<i>Blend of young &amp; old Lambics from 9 different producers</i>		
JOLLY PUMPKIN FORGOTTEN TALES OF THE LAST GYPSY SERIES II VOL. I 7%	£28.00	75cl
<i>Smoked malt sour ale with fruit, citrus peel &amp; salt</i>		
KINN BÆRØL 6%	£14.00	75cl
<i>Tangy refreshing Belgian blond infused with raspberry</i>		
THE LOST ABBEY JUDGEMENT DAY 2016 10.5%	£27.00	75cl
<i>Abbey style Quadrupel brewed with raisins. 2016 vintage</i>		
MIKKELLER x BOON CALVA BA 6.4%	£22.00	75cl
<i>Blend of 1, 2 &amp; 3 year old Lambics aged in Calvados barrels</i>		
MIKKELLER BAGHAVEN GIFT FROM DEMETER 6.5%	£21.00	75cl
<i>Chardonnay barrel fermented rustic Danish spelt saison</i>		
MIKKELLER BAGHAVEN BIÈRE DES CHAMPS 6.5%	£22.00	75cl
<i>Saison refermented with Brettanomyces yeast in the bottle</i>		
MIKKELLER BAGHAVEN KATI 6.2%	£21.00	75cl
<i>Chardonnay barrel fermented wild ale. Collab with 2nd shift brewing</i>		
MIKKELLER BAGHAVEN NORDLUNDS FIELD BLEND 8.8%	£16.00	375ml
<i>Wild ale fermented &amp; aged in oak then aged on Danish grapes</i>		
MIKKELLER BAGHAVEN SAISON DES LANDES 6.8%	£23.00	75cl
<i>Oak aged Danish saison crafted with heather &amp; yarrow flowers</i>		
MIKKELLER BAGHAVEN I WOULD NOT FEEL SO ALL ALONE	£17.00	375ml
<i>Wild ale fermented in French oak with peaches, apricots &amp; nectarines</i>		
MODERN TIMES FRUITLANDS BLOOD ORANGE 4.8%	£16.00	66cl
<i>Blood orange &amp; hibiscus sour gose ale, fruity &amp; funky</i>		
LOUD BEERSEL BZART KRIEKENLAMBIEK 2015 7%	£28.00	75cl
<i>Aged Lambic fermented with cherries &amp; wine yeast</i>		
TILQUIN OUDE MURE A L'ANCIENNE 6.4%	£26.00	75cl
<i>Aged Lambics fermented on 350g blackberries per litre of Lambic</i>		