



DRINKS MENU



SPRITZERS

Hugo Spritz | St Germain Elderflower Liqueur, | 9
Prosecco, soda, lemon slice, fresh mint

Aperol Spritz | Aperol, Prosecco, soda, orange slice, | 9
fresh mint

COCKTAILS

Espresso Martini | Vodka, coffee, vanilla, sugar cane | 12

Pornstar Martini | Vodka, passionfruit, lime, sugar | 12
cane, prosecco

Mint Chocolate Martini | Chocolate Baileys, Crème | 12
de menthe Absolut vodka, fresh cream

Strawberry Daiquiri | White rum, strawberries, lime, | 12
sugar cane

GIN

25ml 50ml

Bombay Sapphire England	3.3	6.1
Tanqueray London, England	3.3	6.1
Malfy Blood Orange Italy	4.4	8.3
Malfy Pink Grapefruit Italy	4.4	8.3
Engine Oil Organic Gin Italy	4.5	8.5
Hendricks Scotland	4.7	8.9
Greensand Ridge Raspberry Ghost Shipbourne, Kent	5	9.5
Slingsby Rhubarb Harrogate, England	5.1	9.7
George Bishop London Dry Maidstone, Kent	5.5	10.5
Ranscombe Wild Maidstone, Kent	5.5	10.5
Drumshanbo Gunpowder Ireland	5.6	10.7
Monkey 47 Germany	5.9	11.3
Dockyard Oak Aged Dansom Gin Chatham, Kent	6.1	11.7

Non Alcoholic Gin

Seedlip Garden 108 (0%) England	4	7.5
Seedlip Grove 42 (0%) England	4	7.5

We use FeverTree to pair with our gin's and garnish for the perfect serve. Should you wish to choose your own pairing, please let us know.

VODKA

	25ml	50ml
Absolut Skåne, Sweden	3.3	6.1
Absolut Vanilia Skåne, Sweden	3.6	6.7
Sapling English Vodka Cotswolds, England	4.4	8.3
Anno Kent Elderflower Marden, Kent	4.4	9.7
Grey Goose Picardy, France	5.1	10.5
Grey Goose Le Citron Picardy, France	5.5	10.5
Grey Goose L'Orange Picardy, France	5.5	10.5
Grey Goose La Poire Picardy, France	5.5	10.5

WHISKEY

	25ml	50ml
Famous Grouse Glasgow, Scotland	3	5.5
Jameson County Cork, Ireland	3.3	6.1
Jack Daniel's Tennessee, USA	3.3	6.1
Southern Comfort New Orleans, USA	3.3	6.1
Jack Daniel's Honey Tennessee, USA	3.8	7.1
Jura 10yr Islands, Scotland	4.5	8.5
Glenfiddich 12yr Dufftown, Scotland	4.6	8.6
Monkey Shoulder Dufftown, Scotland	4.6	8.6
Gentleman Jack Tennessee, USA	4.9	9.5
Glenmorangie 10yr Highlands, Scotland	5.3	10.1
Eagle Rare Bourbon Kentucky, USA	5.3	10.1
Laphroaig Islay Single Malt Port Ellen, Scotland	5.5	10.5
Woodford Reserve Bourbon Kentucky, USA	5.5	10.5
Dalwhinnie 15yr Single Malt Dalwhinnie, Scotland	6.5	12.5
Dockyard Masthouse Single Malt Chatham, Kent	7.7	14.9
The Yamazaki Reserve Japan	11	21.5

RUM

	25ml	50ml
Havana Club Spiced Rum Puerto Rico	3	5.5
Havana Club 3yr Puerto Rico	3.3	6.1
Westerhall Estate White Rum No.2 Grenada	3.8	7.1
Havana Club 7yr Dark Rum Puerto Rico	3.9	7.3
Aluna Coconut Rum Guatemala	3.9	7.3
Kraken Black Spiced Jamaica	3.9	7.3
Bumbu Banana Rum Barbados	4.4	8.6
Westerhall Estate Spiced Rum No.3 Grenada	4.5	8.5
Westerhall Estate Dark Rum No.7 Grenada	4.9	9.3
Greensand Ridge Wealden Rum Kent, England	4.9	9.3
Arcanist Pineapple Spiced Rum Kent, England	5.2	9.9

BRANDY

	25ml	50ml
Martell VS Cognac, France	3.3	6.1
Courvoisier Cognac, France	3.7	6.9
Hennessy VS Cognac, France	4.9	8.3
Calvados Du Breuil Apple Brandy, France	5	9.5
Frapin VSOP Cognac, France	6	11.5
Baron Sigognac VSOP Armagnac, France	6.5	12.5
Remy Martin XO Cognac, France	17	30

LIQUEURS

	25ml	50ml
St Ives Cornish Limoncello St Ives, Cornwall	4.5	
Frangelico Piedmont, Italy		4.5
Disaranno Sarrano, Italy		5
Tia Maria Jamaica		5
Baileys Ireland		5.5
Cointreau Barthélemy-d'Anjou, France	4	7.5
Chambord Loire Valley, France	4	7.5

DRAFT ALE

Harveys Sussex Best (4%) Lewes, Sussex	4.9 pint 2.45 half
London Pride (4.1%) Chiswick, London	5.5 pint 2.75 half

DRAFT BEERS

Cruzcampo (4.4%) Sevilla, Spain	6.2 pint 3.10 half
Birra Moretti (4.7%) Udine, Italy	5.9 pint 2.95 half
Amstel Lager (4.1%) Amsterdam, Netherlands	5.5 pint 2.75 half
Beavertown Neck Oil IPA (4.3%) East London	6.3 pint 3.15 half
Guinness (4.2%) Dublin, Ireland	5.9 pint 2.95 half
Guest Beer Please ask staff for more details	

DRAFT CIDER

Inch's Medium Apple Cider (4.5%) Herefordshire	6.1 pint 3.05 half
Old Mout Cherries & Berries (4%) Herefordshire	6 pint 3 half

BOTTLED BEER/CIDER

Peroni Nastro Azzurro Lager 330ml (5.1%)	4.4
Old Mout Watermelon & Lime Cider 500ml (4%)	6.1
Old Mout Strawberry & Apple Cider 500ml (4%)	6.1
Turners Elderflower Cider 500ml (5.5%)	7

BOTTLED ALC FREE

Heineken Zero 330ml (0.0%)	4
Brewdog Punk AF IPA 330ml (0.5%)	5
Lucky Saint Lager (0.5%)	5
Old Mout Cherries & Berries Cider (0.0%)	5

TONIC/SODA

Fever-Tree Indian Tonic	2.8
Fever-Tree Refreshingly Light Tonic	2.8
Fever-Tree Mediterranean Tonic	2.8
Fever-Tree Elderflower Tonic	2.8
Fever-Tree Cucumber Tonic	2.8
Fever-Tree Aromatic Tonic	2.8
Fever-Tree Ginger Beer	2.8
Fever-Tree Ginger Ale	2.8
Fever-Tree Premium Lemonade	2.8

SOFT DRINKS

Kingsdown Still Water 750ml	4.6
Kingsdown Sparkling Water 750ml	4.6
Coca Cola 330ml	3.5
Diet Coke 330ml	3.1
Appletiser 275ml	3.5
Frobisher Juices	
Apple juice	3.8
Orange juice	3.8
Grapefruit juice	3.8
Mango juice	3.8
Cranberry juice	3.8
Tomato juice	3.8
Pineapple juice	3.8
Orange & Passionfruit Fusion	3.9
Apple & Mango Fusion	3.9
Apple & Raspberry Fusion	3.9



EASTER SUNDAY

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

SMALL BITES

Gilda bread board, Guinness butter, crispy onions, rapeseed oil (D,G,S,V)	4
Gordal olives (V)	4
Jerusalem artichoke hummus & twiglets (G,S,VG)	6
Whipped cod's roe, chive oil, breakfast radish (D,E,G)	6

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

STARTERS

Chef's soup of the day (G,VVG) Vegan with no butter	8
Whipped vegan feta, heritage beetroot, pomegranate, sea herbs (VG)	9
Breaded Canterbury Camembert, landcress & redcurrant sauce (D,E,G)	10
Chicken liver parfait, truffle brioche, onion marmalade (D,E,G,S)	10
Classic prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,S)	11

Mangalitza pork & pickle scotch egg, English mustard, crispy onions (D,E,G,M,S)	11
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ROASTS

Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	22
Roast leg of lamb, apricot & mint stuffing (D,E,G,S)	24
Roast sirloin of dry aged beef (D,E,G,S)	25

All of the above are served with Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus

Roast butternut squash, walnut & Rosemary crumb, vegetarian gravy (G,N,VVG)	19
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Add a side of Honey & thyme roasted parsnips (G,S)	5
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Sage & onion stuffing (G,S)	6
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Pigs n blankets (G,S)	7
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**DRINK • EAT
SLEEP**