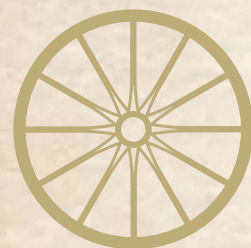




Kings Arms & Royal Hotel

Godalming



**THE
COACHING
INN GROUP**

Children Eat Free on Sundays

Get one free children's three-course meal from our Children's Menu when you purchase a full-priced adult main course.

Drinks not included. Dishes and offer subject to availability.
Offer only available for children aged 12 and under.

Afternoon Tea

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

www.kingsarmsandroyal.co.uk

Be Inn the Know

Get all the latest news and offers for The Kings Arms & Royal Hotel delivered to your inbox!

Simply scan the code and add your details to sign up.



Proudly the UK's Best Large Hotel Group

Named **Which?** Recommended Provider 2025.



30 Years of Hospitality From The Heart

This year we celebrate 30 years of The Coaching Inn Group.

Our anniversary specials tell our story; The Coachman’s celebrates the hotels and inns we proudly run today, with The Bulldog offering a subtle nod to the pub company where we began.

While You Wait

Chorizo (gf).....	7.95
mini chorizo with a hot honey glaze <i>551 kcal</i>	
House Bread (v).....	6.50
olive oil & salted butter (<i>G, D, SD</i> /N, S, E, MU, SE) <i>606 kcal</i>	
Frickles (v, gf).....	6.50
tandoori aioli (<i>E, MU</i>) <i>209 kcal</i>	
Pulled Beef Croquettes	8.95
BBQ dip (<i>G, E, D, CE, MU, SD</i>) <i>281 kcal</i>	

Starters

Chef’s Soup of the Season (v, veo, gf).....	6.50
homemade focaccia <i>ask for allergens & calories</i>	
Chicken Liver Pâté	8.95
apple & mint chutney, almond crumb, charred sourdough(<i>G, N, D, SE, SD</i> /P, CE, MU) <i>599 kcal</i>	
Hot Smoked Salmon (gf).....	8.95
horseradish cream, capers (<i>F, E, D, MU, SD</i>) <i>422 kcal</i>	
Tater Tots (v, gf).....	7.95
loaded with cheese sauce (<i>S, D</i>) <i>393 kcal</i> add crispy chilli beef (<i>CE, SD</i>) <i>148 kcal</i> 1.95 add BBQ jackfruit (<i>MU/SD</i>) <i>134 kcal</i> 1.95	
Carrot & Courgette Bhaji (ve, v, gf).....	6.50
coconut raita (<i>S, MU</i> /G, L, N, CE, SE, SD) <i>137 kcal</i>	
Ham Hock Scotch Egg	7.95
picalilli, watercress (<i>G, E, MU, SD</i> /S, CE) <i>583 kcal</i>	

Main Courses

Fish & Chips (gf).....	14.50/17.95
chunky chips, mushy peas, tartare sauce and lemon (<i>F, E, MU, SD</i> /CE) <i>593kcal</i> / <i>668 kcal</i>	
Pie of the Day	16.95
chunky chips or creamy mash, seasons best vegetables and gravy <i>ask for allergens & calories</i>	
Hot Smoked Salmon & Spinach Tagliatelle	17.95
(<i>G, F, D, SD</i> /S, E, MU, CE) <i>692 kcal</i>	
Smoked Duck Caesar Salad (gfo).....	16.50
tempura anchovies (<i>G, F, E, D, SE</i> /N, MU, SD) <i>586 kcal</i>	
Poke Bowl (v, ve, gf).....	14.50
rice, pickled red cabbage, grated carrot, edamame beans, pak choi, radish & avocado, soy & ginger dressing (<i>S, SD</i>) <i>357 kcal</i> add pulled beef(<i>CE, SD</i>) <i>261 kcal</i> 2.50 add hot smoked salmon (<i>F</i>) <i>157 kcal</i> 2.50 add smoked duck breast <i>110 kcal</i> 2.50	
Pan-fried Sea Bass (gf).....	19.95
hasselback potatoes, Provençal vegetables, herb oil, picked fennel (<i>F, SD</i> /CE, MU) <i>560 kcal</i>	
Lamb’s Liver (gf).....	14.95
buttered mash, seasonal greens, onion gravy, bacon crumb (<i>D, CE</i> /MU) <i>549 kcal</i>	

The Bulldog Hotdog	14.95
smoked bratwurst sausage, topped with pulled beef, crispy onions, garlic mayo, French’s mustard, skin-on fries, slaw (<i>G, E, CE, MU, SD</i> /S, D) <i>841 kcal</i>	
The Coachman’s Hotdog	14.95
smoked chicken bratwurst, BBQ sauce, melted cheese, bacon crumb, crispy onions, skin-on fries, slaw (<i>G, E, D, MU</i> /S) <i>714 kcal</i>	
8oz Flat Iron (gf).....	20.95
herb salted skin-on fries, green & pink peppercorn sauce, dressed watercress(<i>D, CE, MU, SD</i>) <i>966 kcal</i>	
8oz Ribeye (gf).....	30.95
tomato, mushroom, chunky chips, green & pink peppercorn sauce, dressed watercress (<i>D, CE, MU, SD</i>) <i>1195 kcal</i>	
6oz Grilled Beef Chuck & Short Rib Burger	16.95
Monterey Jack, smoked bacon, brioche bun, lettuce, beef tomato, burger relish, slaw(<i>G, E, D, MU, SD</i>) <i>1142 kcal</i>	
Chicken Supreme (gf).....	19.95
fondant potato, pea purée, French peas, mint jus gras (<i>D, CE, SD</i> /MU) <i>1029 kcal</i>	
Vegan Meatball Tagliatelle (v, ve).....	16.95
tomato and Mediterranean vegetables (<i>G, S</i> /E, CE, MU) <i>540 kcal</i>	

Desserts

Sticky Toffee (v).....	6.95
toffee sauce, clotted cream ice cream (<i>G, E, D</i> /S) <i>920kcal</i>	
Dark Chocolate Mousse (v, gf).....	7.95
salted caramel ice cream, white chocolate shards(<i>S, E, D</i>) <i>806kcal</i>	
Knickerbocker Glory (v, gfo).....	8.50
clotted cream ice cream, whipped cream, cherry & berry compote, glacé cherries, classic wafer (<i>G, S, E, D</i>) <i>1168 kcal</i>	
Apple & Rhubarb Crumble (v, veo, gf).....	7.50
custard, clotted cream ice cream (<i>D</i> /S) <i>444 kcal</i>	
Ice Cream Sandwich (v).....	7.95
double chocolate cookie, vanilla ice cream, salted caramel sauce, chocolate soil (<i>G, S, E, D, SD</i> /N) <i>850 kcal</i>	
Lemon Meringue Cheesecake (v).....	7.50
raspberry sorbet (<i>G, E, D, SD</i>) <i>850 kcal</i>	

Sides

Chunky Chips (v, ve, gf) herb salt (<i>SD</i> /CE) <i>316 kcal</i>	4.50
Skinny Fries (v, ve, gf) herb salt <i>396 kcal</i>	4.50
Simple Salad (v, veo, gf).....	4.95
olives, radicchio, gem lettuce, cherry tomatoes, red onion (<i>D</i> /CE, SD) <i>60 kcal</i>	
Buttered Seasonal Greens (v, gf) (<i>D</i>) <i>109 kcal</i>	4.50
Crispy Onion Petals (v, ve, gf).....	4.95
garlic mayonnaise <i>363 kcal</i>	
Halloumi Fries (v, gf).....	5.95
smoked paprika mayonnaise (<i>E, D, MU</i>) <i>655 kcal</i>	
Grilled Baby Gem Lettuce (gf).....	4.50
blue cheese dressing, bacon crumb (<i>E, D, MU</i>) <i>258 kcal</i>	

Invisible Chips

2.00

0% FAT, 100% HOSPITALITY

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk

Hospitality Action



Chef’s Message

Head Chef Ravi and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you’re short on time, just let us know.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur. Some of our fish dishes may contain bones.

Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts G: Gluten L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.