



THE QUEENS ARMS

On days like today we drink...

Mondo "Little Victories" Session IPA – 5.80/2.90
Hendrick's, lemon, basil & Fevertree Sicilian lemon tonic - 6.50
Alto Molino Malbec, Argentina 13% - 30/10.40/7.30

STARTERS

- Bread & olives (v) 5.50
- Celeriac & Chestnuts soup, bread (v) 5.00
- Warm butternut squash, goat cheese & pomegranate salad (v) 6.00
- Wild mushroom vol-au-vent, poached egg & parmesan 6.50
- Smoked mackerel, potato salad, beetroot mousse & horseradish cream 7.50
- Oak-smoked Scottish salmon, caper berry & black caviar, toast 7.50
- Ham hock terrine, Piccalilli & dressed leaves, toast 7.50
- Seasonal Charcuterie, olives & bread to share 15.00

MAINS

- Avocado & baby spinach salad, cherry tomatoes, toasted pine nuts **(add chicken/cray fish 4.00 each)** (v) 10.50
- Free-range Cumberland sausages, mash & onion gravy 13.50
- Cajun chicken burger, cheddar, jalapeños, Bloody Mary ketchup, mayo & chips 13.00
(Add avocado, bacon or blue cheese 1.00 each / Double-up your burger for 2.50)
- Traditional beer battered fish & chips 14.00
- Lamb leg steak, sautéed broccoli & pan gravy 17.00
- Queens Arms cheeseburger, Bloody Mary ketchup, mayo & chips 14.00
(Add avocado, bacon or blue cheese 1.00 each / Double-up your burger for 2.50)
- Warm butternut squash, goat cheese & pomegranate salad **(add chicken 4.00)** (v) 10.50
- Char-grilled flat iron steak & hand cut chips, watercress & peppercorn sauce 16.50
- Roasted winter vegetables hot pot & broccoli (v) 13.50

SIDES all 3.75

- Buttered broccoli / French green beans
- Hand cut chips / Baby leaf salad / Sweet potato fries

PUDDINGS & CHEESE

- Chocolate & pecan pie 6.00
- Dark chocolate & walnut brownie, ice cream 6.50
- Mixed berries & apple crumble, custard (v) 6.00
- Queens Arms Cheesecake 6.50
- Sticky toffee pudding 6.50
- Ice cream & sorbet 3 scoops (v) 5.50

- Rippon Store cheese board, quince jelly & oatcakes (v) 7.00
Devon Oke, Sharpam soff, Cashel blue

A 12.5% discretionary service charge will be added to all tables of 6 or more, which goes directly to our team.
All dishes marked (v) are vegetarian friendly.
Allergen information is available on request from the team for all dishes.
Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies