



THE QUEENS ARMS

On days like today we drink...

Harbour Brewery Riptide Pilsner 4% - 5.00/2.60

Aperol Spritz - 8.00

Sipsmith's Dry Gin, cucumber, fresh lime & Fevertree elderflower tonic - 6.50

Bread, olive oil, balsamic vinegar, garlic & herb mixed olives (v) 5.50

SMALL PLATES

Roasted red pepper & tomato soup, bread (v) 5.00

Warm butternut squash, goat cheese & pomegranate salad **(add chicken 4.00)** (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

Duck liver & orange pate, red onion marmalade, toast 7.50

Charcuterie – selection of cured meats, olives, bread (for 2-3) 15.00

LARGE PLATES

Avocado & baby spinach salad, cherry tomatoes, toasted pine nuts **(add chicken/cray fish 4.00 each)** (v) 10.50

Warm butternut squash, goat cheese & pomegranate salad **(add chicken 4.00)** (v) 10.50

Baked Mediterranean vegetable & feta pithivier, sweet potato, rocket salad (v) 13.50

Grilled aubergine & roasted vegetable timbale, wild rice, tomato sauce (ve) 13.00

Traditional Beer battered fish & hand cut chips 13.50

Cajun spiced chicken burger, cheddar, Jalapeños, Bloody Mary ketchup, mayo & hand cut chips 13.00

(Add avocado, bacon or blue cheese 1.00 each / Double-up your burger for 2.50)

Home-made cheeseburger, Bloody Mary ketchup, mayo & hand cut chips 13.00

(Add avocado, bacon or blue cheese 1.00 each / Double-up your burger for 2.50)

Free-range Cumberland sausages, mash, onion gravy 12.50

Half roast Peri-Peri Chicken, sweet potato fries, mixed leaf salad, blue cheese sauce 15.50

Char-grilled Speyside Estate deckle steak & hand cut chips, watercress salad, jus 18.50

(Add peppercorn sauce or rosemary & garlic butter 1.00 each)

SIDES

Hand cut chips / Baby leaf salad (v) 3.50 each

Broccoli & almond butter / French green beans / Sweet potato fries (v) 4.00 each

Cheesy chips & onion gravy 4.95

PUDDINGS

Ice cream & sorbet 3 scoops (v) 5.50

Classic Eton mess, vanilla ice cream 6.00

Dark chocolate and walnut brownie, vanilla ice cream 6.50

Mixed berries & Apple crumble, custard (v) 6.00

Sticky toffee pudding 6.50

Rippon Store cheese board, quince jelly & oatcakes (v) 7.00/11.00

Smoked Leicester, Brie & Blue Monday

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