



THE QUEENS ARMS

Gin Jar Vibes...

- Hendrick's with lemon, basil & Fever-Tree lemon tonic 9.50
- Sipsmith's with lime, cucumber & Fever-Tree elderflower tonic 9.50
- Tanqueray 10 with grapefruit, orange, lime & Fever-Tree tonic 9.50

BREAD & OLIVES

Bread, olive oil & balsamic vinegar (v) 3.00 Garlic & herb mixed olives (v/G*) 2.50

SMALL PLATES

- Beetroot soup, horseradish cream & bread (v) 5.00
- Wild mushroom vol-au-vent, poached egg, parmesan 6.50
- Pear, celery & stilton salad, toasted walnuts (v) 5.50/10.50
- Grilled English asparagus, crumbed poached egg, sauce vierge 7.00
- Smoked mackerel, potato salad, beetroot mousse, horseradish cream 7.50
- Sliced bresaola, artichoke hearts, rocket, shaved parmesan 7.50
- Chicken liver pate, red onion marmalade, cornichons, toast 7.00
- 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 4.00)(v/G*)10.50
- Butternut squash, spinach & goat cheese wellington, fondant potatoes, green beans (v) 13.50
- Traditional Beer battered haddock & hand cut chips 13.00
- Whole roast sea bream, new potatoes, fennel & cherry tomato salad, romesco sauce 16.50
- Home-made cheeseburger, Bloody Mary ketchup & hand cut chips 12.50
(both burgers add bacon or blue cheese 1.00 each) (G* excl bread) **Double up your burger for 2.50**
- Free-range Cumberland sausages, mash, onion gravy 12.00
- Artichoke, mushroom & walnut vegetable roast, carrots, green beans, Yorkshire pudding (v) 13.50**
- Roast lamb, roast potatoes, carrots, parsnips, savoy cabbage, Yorkshire pudding 15.50**
- Roast sirloin of beef, roast potatoes, carrots, parsnips & savoy cabbage, Yorkshire pudding 16.50**

SIDES

- Hand cut chips, fries, baby leaf salad, savoy cabbage, green beans (v/G*) 3.50 each
- Broccoli & almond butter 4.00

PUDDINGS

- Pellegrino Passito di Pantelleria dessert wine, Italy 19.50/6.60
- Ice cream & sorbet 3 scoops (v/G*) 5.50
- Dark chocolate mousse, toasted pistachios (G*) 5.50
- Mixed berry & apple crumble, custard (v) 6.00
- Sticky toffee pudding (G*) 6.50
- Rippon Store cheese board, quince jelly & oatcakes (v) 7.00
St. Nectaire, Applewood & stilton blue

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. (G*) these dishes are made using gluten free ingredients however they are not prepared in a gluten free environment.
Allergen information is available on request from the team for all dishes.