



# THE QUEENS ARMS

## Queentopians drink...

**Beavertown Neck Oil IPA, 4.3% 5.80/2.95**

**Hendricks's with lemon, basil & Fever-Tree lemon tonic 9.50**

**Tanqueray 10 with grapefruit, orange, lime & Fever-Tree tonic 9.50**

**Aperol Spritz- Aperol, Prosecco, dash of soda & orange slice 8.00**

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

## SMALL PLATES

Roasted red pepper & tomato soup, 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)10.50

Butternut squash, spinach & goat cheese wellington, fondant potatoes, green beans (v) 13.50

Whole roast sea bream, new potatoes, fennel & cherry tomato salad, romesco sauce 16.50

Traditional Beer battered fish & hand cut chips 13.00

Cajun spiced chicken burger, cheddar, jalapeños, Bloody Mary ketchup, mayo & hand cut chips 12.50

Home-made cheeseburger, Bloody Mary ketchup, mayo & hand cut chips 12.50

*(both burgers add bacon or blue cheese 1.00 each)* **Double up your burger for 2.50**

Half roast peri-peri chicken, sweet potato, dressed leaves, blue cheese sauce 15.50

Free-range Cumberland sausages, mash, onion gravy 12.00

Grilled lamb leg, boulangère potato & green beans, pan gravy 15.50

Char-grilled Speyside Estate cote de boeuf & hand cut chips, watercress salad, jus 20.50

*(Peppercorn sauce or rosemary & garlic butter 1.00 each)*

## SIDES

Hand cut chips, fries, baby leaf salad, green beans (v) 3.50 each

Broccoli & almond butter, Sweet potato fries (v) 4.00

## PUDDINGS

*Pellegrino Passito di Pantelleria dessert wine, Italy 19.50/6.60*

Ice cream & sorbet 3 scoops (v) 5.50

Dark chocolate mousse, toasted pistachios (v) 5.50

Eton mess, strawberries (v) 5.50

Mixed berries & apple crumble, custard (v) 6.00

Sticky toffee pudding (v) 6.50

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

*Brie, 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. Some of our dishes can be made gluten free however they are not prepared in a gluten free environment.

Allergen information is available on request from the team for all dishes.