



THE QUEENS ARMS

On days like today we drink...

Sipsmith Sloe gin, light tonic & blueberries 5.40

Tournée du Sud Picpoul de Pinet Languedoc, France, 2015 27.00/6.50/9.30

Alto Molino Malbec Cafayate, Argentina, 2015 29.00/7.00/10.00

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

SMALL PLATES

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

Warm butternut squash, goat cheese & pomegranate salad **(add chicken 4.00)** (v) 6.00/10.50

Plum tomato & caramelized onion, feta, tart tatin (v) 6.00

Wild mushroom vol-au-vent, poached egg, parmesan 6.50

Smoked mackerel, potato salad, beetroot mousse, horseradish cream 7.50

Sliced bresaola, artichoke hearts, rocket, shaved parmesan 7.50

Chicken Caesar croquettes, anchovies, bacon crumb 7.25

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

Roasted vegetable, artichoke & feta fillo pie, buttered broccoli, new potato (v) 13.50

Pan roasted cod fillet, chorizo, new potato & butter bean stew 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 Avocado, bacon or blue cheese 1.00 each) **Double up your burger for 2.50**

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 / Baby leaf salad / Green beans (v) 3.50 each

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

Cheesy chips & onion gravy 4.95

PUDDINGS

Ice cream & sorbet 3 scoops (v) 5.50

Dark chocolate mousse, toasted pistachios 5.50

Mixed berries & Apple crumble, custard (v) 6.00

Chocolate, Oreo & walnut brownie (v) 6.50

Sticky toffee pudding 6.50

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

Smoked Leicester, brie & 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.