



THE QUEENS ARMS

On days like today we drink...

Fourpure Juicebox Citrus IPA 5.9% 6.00/3.05

Sipsmith sloe gin, light tonic, fresh blueberries - 5.30

Aperol Spritz - 8.00

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

SMALL PLATES

Rocket & courgette soup, bread (v) 5.00

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

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

Sliced bresaola, artichoke hearts, rocket, shaved parmesan 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 4.00)**(v) 10.50

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

Traditional Beer battered fish & hand cut chips 13.50

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

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

*(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 12.50

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

Char-grilled Speyside Estate cote de boeuf & hand cut chips, watercress salad, jus 21.50

(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

Yorkshire rhubarb & custard tart 6.00

Dark chocolate mousse, toasted pistachios 5.50

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

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.