



THE QUEENS ARMS

On days like today we drink...

Fourpure Juicebox Citrus IPA 5.9% 6.00/3.05

Aperol Spritz – Aperol, Prosecco & soda – 8.00

Negroni – Gin, Campari, sweet red vermouth – 9.00

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

SMALL PLATES

Cream of Asparagus & pea 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, boulangère 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 / French fries / Baby leaf salad (v) 3.50 each

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

Cheesy chips & onion gravy 4.95

PUDDINGS

Ice cream & sorbet 3 scoops (v) 5.50

Yorkshire rhubarb & custard tart, vanilla ice cream 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

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