



THE QUEENS ARMS

On days like today we drink...

Bloody/Virgin Mary, black-peppercorn vodka & the classic Mary mix - 8.00/3.50

Hendricks gin, lemon fever tonic & fresh basil - 6.50

Sacchetto Blush, Pinot Grigio – 6.80/9.80/28.00

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**

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**

Warm butternut squash, goat cheese & pomegranate salad **(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

Add avocado, bacon or blue cheese 1.00 each / Double up your burger for 2.50

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

Add avocado, bacon or blue cheese 1.00 each / Double up your burger for 2.50

SUNDAY ROASTS

Artichoke, mushroom & walnut vegetable roast, carrots, broccoli, Yorkshire pudding (v) 14.00

Roast Free Range chicken, roast potatoes, carrots, parsnips, savoy cabbage, Yorkshire pudding 16.50

Roast pork belly, roast potatoes, carrots, parsnips, savoy cabbage, Yorkshire pudding 16.00

Roast sirloin of beef, roast potatoes, carrots, parsnips, savoy cabbage, Yorkshire pudding 16.50

SIDES

Hand cut chips / Baby leaf salad (v) 3.50 each

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

Cheesy chips & onion gravy 4.95

PUDDINGS

Dark chocolate mousse, toasted pistachios 5.50

Mixed berries & Apple crumble, custard (v) 6.00

White chocolate & passion fruit cheesecake 6.50

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.

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

