



# THE QUEENS ARMS

*Rioja Crianza Viña Real (Spain) 7.30*  
*Curious Brew Lager (Kent) 5.40*  
*Copperhead Gin, Fevertree Indian tonic, orange peel & rosemary 6.50*

## SMALL PLATES

Bread & olives (v) 5.50  
Chunky vegetable soup, bread (ve) 5.00  
Warm butternut squash, goat cheese, spinach & pomegranate salad (v) 6.00  
Wild mushroom vol-au-vent, poached egg & parmesan 6.50  
Jerk chicken wings, mango chutney 6.50  
Cauliflower steak, crispy kale, avocado, soy reduction & hazelnuts (ve) 6.50  
Scottish salmon mousse, black caviar & toast 7.50

## LARGE PLATES

Free-range Cumberland sausages, mash & onion gravy 13.50  
Cajun chicken burger, cheddar, jalapeños, Bloody Mary ketchup, mayo & chips 13.00  
**Add avocado, bacon or blue cheese 1.00 Add chicken breast 2.50**  
Traditional beer battered haddock & chips, mushy peas & tartare 14.00  
Cauliflower steak, crispy kale, avocado, soy reduction & hazelnuts (ve) 11.00  
Lamb shank, tender-stem broccoli & mash 17.00  
Queens Angus cheeseburger, Bloody Mary ketchup, mayo & chips 14.00  
**Add avocado, bacon or blue cheese 1.00 Add Beef patty 2.50**  
Warm butternut squash, goat cheese, spinach & pomegranate salad (v) 10.50  
**Add chicken 4.00**  
Char-grilled striploin steak, hand cut chips, watercress & peppercorn sauce 17.00  
Roasted winter vegetable pot pie & seasonal vegetables (ve) 13.50

## SIDES 3.75

French green beans, Tender-stem broccoli  
Hand cut chips, Sweet potato fries

## PUDDINGS & CHEESE

Dark chocolate & walnut brownie, ice cream 6.50  
Bramley apple crumble, custard (v) 6.00  
White chocolate & rosemary cheesecake, blood orange sorbet 6.50  
Sticky toffee pudding (v) 6.50  
Ice cream & sorbet 3 scoops (v/ve) 5.50

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

*Devon Oke, Brie, Cashel blue*

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