



THE QUEENS ARMS

SMALL PLATES & SNACKS

- Mixed Vegetable soup, bread (v) 5.00
Wild mushroom vol-au-vent, poached egg & parmesan 6.50
Scottish salmon mousse, black caviar & toast 7.50
Jerk chicken wings & mango salsa 6.50
Cauliflower steak, crispy kale, avocado, soy & hazelnuts (ve) 6.50
Veggie Dip platter (ve) 12.50
Hummus, Baba ghanoush, Guacamole & olives with pita bread

SANDWICHES 7.50 served with chips

- The Smithfield
Steak, caramelized onions, watercress & horseradish, multigrain
The Billingsgate
Beer battered haddock, baby gem, tomato & mint tartare, brioche
The Broadway
Goat cheese, butternut squash, baby spinach & balsamic, multigrain

LARGE PLATES

- Roasted winter vegetables pot pie & seasonal greens (ve) 13.50
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
Cauliflower steak, crispy kale, avocado, soy & hazelnuts (ve) 11.00
Traditional beer battered haddock & chips, mushy peas & tartare 14.00
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 & pomegranate salad (v) 10.50
Add chicken 4.00

SIDES 3.75

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

DESSERT & CHEESE

- Dark chocolate & walnut brownie, ice cream 6.50
Bramley apple crumble & custard (v) 6.00
Queens Arms Cheesecake, ice-cream (v) 6.50
Sticky toffee pudding (v) 6.50
Rippon Store cheese board, quince jelly & oatcakes (v) 7.00
Devon Oke, Brie, Cashel blue

Dishes marked (v), (ve) are vegetarian, vegan 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

A 12.5% discretionary service charge will be added to all tables of 6 or more, which goes directly to our team.