



THE QUEENS ARMS

*On Sundays we drink...
Bloody Mary 8.00*

SMALL PLATES

Bread & olives (v) 5.50

Au pistou soup with sour dough bread (v) 6.00

Chicken liver parfait, spicy pear chutney and toasted sour dough 6.50

Pea and asparagus risotto, lemon, vegetarian parmesan (v) 6.50/12.50

Buffalo mozzarella, rocket, pine kernels, pumpkin seeds & broad bean pesto 7.00

Potted smoked salmon, horseradish, crème fraîche, toasted sour dough 7.00

Confit of duck croquettes, pea shoots and pomegranate molasses 7.00

Charcuterie board – *Serrano ham, chorizo, salami, mortadella, chicken liver parfait, olives & toasted sour dough* 16.50

Mezze board – *Grilled halloumi, sun dried tomatoes, char grilled artichoke, guacamole, hummus, olives & flat bread* 15.00

LARGE PLATES

Pan fried sea bass fillet, steamed mussels, jersey royals, samphire, confit tomato and salsa verde 17.00

Cajun chicken burger, cheddar, jalapeños, tomato relish, mayo & chips 13.00

Add avocado, bacon or blue cheese 1.00 Add chicken breast 2.50

Sweet potato burger, chipotle relish, guacamole, brioche bun and chips (v) 12.00

Traditional beer battered cod & chips, mushy peas & tartar sauce 14.00

Beef burger, melted onions, Monterey Jack, nguyen mayonnaise, brioche bun & chips 14.00

Add avocado, bacon or blue cheese 1.00 Add Beef patty 2.50

SUNDAY ROASTS

Walnut & mushroom, roast potatoes, trimmings & Yorkshire pudding (v) 14.00

Half chicken, roast potatoes, trimmings, Yorkshire pudding & bread sauce 16.50

Lamb shoulder, roast potatoes, trimmings, Yorkshire pudding & mint sauce 16.00

Beef sirloin, roast potatoes, trimmings, Yorkshire pudding & horseradish 16.50

SIDES all 3.75

French green beans, Broccoli, Mashed potatoes, Green salad

Hand cut chips, Sweet potato fries

DESSERT & CHEESE

Chocolate brownie with vanilla ice cream 6.50

Bramley apple crumble, custard (v) 6.00

Queens Arms Cheesecake, mango sorbet (v) 6.50

Sticky toffee pudding, toffee sauce, honeycomb ice cream (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.