



THE QUEENS ARMS

£6.50 LUNCH

- Barbecue chicken wrap, coleslaw & chips
- Halloumi & Mediterranean wrap, coleslaw & chips (v)
- Steak, onion & cheese wrap, coleslaw & chips

SMALL PLATES

- Bread & olives (v) 5.50
- Soupe au pistou 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 fraiche, 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

- Grilled salt marsh leg of lamb steak, potato terrine and spring greens 16.50
- Pan fried sea bass fillet, steamed mussels, jersey royals, samphire, confit tomato and salsa verde 17.00
- Cobb salad, grilled chicken breast, avocado, cherry tomato, smoked bacon, soft boiled egg 12.50
- Cumberland sausages, mash, broccoli & onion gravy 14.00
- 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**
- Char-grilled striploin steak, hand cut chips, watercress & peppercorn butter 17.00

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.