



**QUEENS ARMS**  
PUB • RESTAURANT • HOTEL • PRIVATE ROOMS & GARDEN

Starters

Cream of Roasted Red Pepper & Plum Tomato Soup (V)* crusty bread	£6.50
Chef's Bread Board mixed breads, trio of butters, mixed olives	£7.50
Ham Hock Terrine* sourdough toast, pickles, chilli mustard	£8.00
Crevettes cooked in garlic butter	£8.00
Crispy Squid watercress aioli & salad	£7.50
Double Baked Cheese Souffle parmesan cream sauce & salad leaves	£8.50
Black Pudding Scotch Egg piccalilli & salad leaves	£8.50
Gin-Cured Salmon pickled cucumber & tonic foam	£8.50
Pan Seared Scallops battered oysters, samphire, artichoke puree, salad leaves & lobster oil	£10.00

To Share

Oven Baked Camembert (V)* red onion marmalade & crusty bread	£14.00
Fish Board	£14.00
Whitebait, squid, smoked salmon, tempura prawns, tartare sauce, Marie Rose sauce & bread	

Mains

Spiced Chicken, Pea & Chorizo Risotto** parmesan shavings	£15.00
Kelmscott Pork Belly creamy mash, tender stem, celeriac puree, scallops, shitake mushrooms	£18.00
Roasted Butternut Squash & Ricotta Ravioli (V) red pepper & tomato sauce, rocket & parmesan	£14.00
Pan Fried Duck Breast creamy mash, Cavolo Nero, Carrot & Vanilla Puree, Pear, Jus	£18.00
Oven Baked Fillet of Cod baby squid, sweet potato puree, charred spring onion & seaweed	£17.00
Whole Cornish Plaice** caper & lemon butter, skinny fries & salad	£18.00
Crown Roasted Pigeon Breast** confit leg, puy lentils, butternut squash puree, savoy & jus	£17.50
Roasted Lamb Rump** fondant potato, grilled aubergine, peas & salsa verde	£18.00
Pan Fried Fillet of Hake artichoke risotto, poached hens egg & crispy bacon	£18.00
Loin of Venison** celeriac fondant, cavolo nero, parsnip puree, blackberries & jus	£20.00

Pub Classics

Honey Roast Ham** fried eggs & chunky chips	£13.00
Beer Battered Haddock pea & garlic puree, triple cooked chips & tartar sauce	£14.00
Pan Fried Calves Liver creamy mash, savoy cabbage & gravy	£16.50
Queens Beef Burger*, Cajun Chicken Club Burger* or vegan Burger (V) burger salad, avocado	£14.00
All served with Emmental cheese, burger salad, smoked mayo, slaw & fries	
Extras: bacon, mushroom, jalapenos £0.50 each	

28-day aged 8oz Sirloin Steak* Triple cooked chips, portobello mushroom & tomato	£24.00
28-day aged 8oz Ribeye Steak* Triple cooked chips, portobello mushroom & tomato	£24.00
Sauces: Peppercorn, garlic butter or bearnaise sauce	£2.00

Sides: skinny fries, chunky triple cooked chips, buttered new potatoes, salad, seasonal veg	£3.50
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(VE) Vegan \*Gluten Free Available \*\*Gluten Free



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Puddings

Chocolate Brownie raspberry sorbet		£6.50
Selection of sorbet/ice cream** please ask for today's flavours		£5.50
Sticky Toffee Pudding salted caramel ice cream		£6.50
Lemon Tart raspberry sorbet		£6.50
Selection of English Cheeses artisan biscuits & homemade chutney		£9.50
Petit Fours truffles, fudge, brownie bites & macarons		£4.00
Apple Crumble custard		£7.00
Coffee Crème Brûlée shortbread		£7.00
Blueberry Panna Cotta blueberry compote & honeycomb		£7.50
 Liqueur Coffee Jameson, Tia Maria, Kahlua, Amaretto		 £6.00

Pudding Wine

Château Haute-Borie Monbazillac 2014	100ml/37.5cl	£6.00/£22.00
Château Raymond-Lafon Sauternes 2008	75cl	£64.00

Port

Taylors LBV 2011	50ml / 75cl	£4.50/£35.00
Ramos Pinto 10 Years Old Tawny	50cl	£50.00
Fonseca Guimarães 1996	75cl	£90.00