



## The Queens Arms ~ Daily menu

### Starters

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**Cauliflower soup**, warm sourdough roll (v) 627kcal 8.

**Burrata**, broad beans, peas and wild garlic (gf) 467kcal 10.95

**Pork and chorizo Scotch egg**, smoked almond, orange and fennel salad (gf) 797kcal 11.5

Nocellara, Gaeta, Cerigniona olives (vg, gf) 222kcal 6.

Prawns pil pil, roquito peppers, crostini (gfa) 567kcal 8.5

Crispy squid, sweet chilli mango 422kcal 7.5

Cheese and Branston pickle croquettes 380kcal 8.

Padron peppers, sea salt (vg, gf) 131kcal 7.5

Buffalo chicken wings, blue cheese dip (gf) 701kcal 8.

Panang beef bao bun, satay sauce 323kcal 8.

Crispy belly pork, apple sauce (gf) 371kcal 8.

Halloumi fries, chilli jam (v, gf) 585kcal 7.5

Baba ganoush, toasted pitta bread (vg) 349kcal 7.5

### Mains

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**Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 779kcal 17.

**Deep fried cod in beer batter**, chips, mushy peas, tartare sauce (gf) 1257kcal 18.5

**Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391kcal 18.

**Moving mountains vegan burger, smoked applewood cheese**, spicy tomato mayonnaise, fries (vg) 1210kcal 17.5

**Harissa roasted sweet potato, spiced beluga lentils**, coconut labneh, pickled chillis (vg, gf) 664kcal 16.

**Roast tandoori trout**, saag aloo potatoes, minted yogurt, cucumber, coriander salad, crisp red onion barjihi (gf) 768kcal 22.95

**Chicken Milanese**, garlic and sage butter, goats cheese mousse, lemon green salad, fries (gf) 1192kcal 19.5

**Honey roasted ham**, (served cold) fried eggs and chips (gf) 1211kcal 17.

**Lamb rosemary pie**, green vegetables, buttered mash, red wine gravy (gf) 1310kcal 19.

**Onglet "steak frites"** béarnaise sauce, watercress salad (served pink) (gf) 1270kcal 23.

Baked macaroni cheese (v) 890kcal 5.5

Truffle parmesan fries (gf) 453kcal 6.

Onion rings (vg, gf) 250kcal 4.5

Mixed salad (vg, gf) 99kcal 4.5

Chunky chips (vg, gf) 535kcal 5.

Garlic bread, cheese (v) 621kcal 5.

### Light Bites

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**Roast chestnut risotto**, warm pickled shimeji mushrooms, crispy sage leaves (vg, gf) 553kcal 8.

**Smoked haddock and salmon fishcake**, lemon, dill hollandaise, poached egg (gf) 541kcal 14.5

**Fillet steak sandwich**, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1001kcal 17.

**Leek, ricotta and gruyère quiche**, apple remoulade, warm potato salad (gf) 1096kcal 13.5

### Puddings

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**French fine apple tart**, toffee sauce vanilla ice cream (v) 773kcal 9.

**Sticky toffee pudding**, toffee sauce, vanilla ice cream (v, gf) 752kcal 7.95

**Triple chocolate brownie**, chocolate sauce, vanilla ice cream (v, gf) 958kcal 7.95

**Dark chocolate salted caramel tart**, raspberry sorbet (vg) 316kcal 8.

**Affogato**, espresso, vanilla ice cream (v, gf) 128kcal 6.

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Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.