



THE
QUEEN'S ARMS

NIBBLES

House made treacle and oat bread, marmite butter	3
Rosemary and Old Winchester polenta chips <i>GF VG</i>	6
Crispy clam, lettuce taco, bloody mary dressing <i>DF</i>	7
Lamb shoulder and rosemary fritters, black garlic aioli	7

STARTERS

Mushroom soup with black pepper croutons and truffle oil, bread and salted butter	9
New forest asparagus, fried hens egg, wild garlic pesto, shaved somerset pecorino <i>GF VG</i>	11
Confit Chalk Stream trout, pickled cucumber, horseradish and dill dressing <i>GF</i>	11
Glazed pigs cheek, caramelised white onion, pickled apple, crispy shallots, sweetheart cabbage	12

PUB CLASSICS

Ashton press cider and dill battered fish & chips, garden peas, tartare sauce <i>GF DF</i>	20
Chargrilled beef burger, streaky bacon, smoked applewood, beer mustard, sesame bun, fries	20
Crispy chicken schnitzel, fried duck egg, kohlrabi remoulade, garlic mayonnaise	18
Calves liver and smoked bacon, creamed mashed potato, braised red cabbage, red wine gravy <i>GF</i>	18

MAINS

Dukkah spiced Creedy Carver duck breast, roasted beetroot, blood orange, dressed radicchio <i>GF DF</i>	30
Cornish Coley, celeriac, cauliflower mushroom, smoked bacon sauce, wild garlic oil <i>GF</i>	29
Grilled broccoli, crispy chilli and garlic, charred goats halloumi, teriyaki mushrooms, cashew cream <i>VG</i>	22
Dry aged ribeye, Jerusalem artichoke, salsa verde dressed spring onions, red wine and bone marrow sauce <i>GF</i>	30

SIDES

Crispy charlotte potatoes, Willes cider vinegar and sea salt <i>GF DF VG</i>	5
Chilli and garlic fried greens <i>GF DF VG</i>	5
Baby gem Caesar salad	5/10
Truffle and parmesan fries <i>GF</i>	6

Before placing your order, please inform a member of our team if you have a food allergy, we are not a gluten & nut free kitchen.

There is a discretionary 12% service charge added to your bill.

(GF) Gluten free, (VG) Vegetarian, (DF) Dairy free, (VE) Vegan

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DESSERTS

Coffee choux buns, dark chocolate sauce, roasted hazelnuts, hazelnut gelato	10
Vanilla pannacotta, poached Yorkshire rhubarb, blood orange, white chocolate crumble <i>GF</i>	10
Affogato <i>GF</i>	6.5

ECCO GELATO

3 PER SCOOP

Slowly churned West Country milk with an Italian style. Made locally in Sherborne.

Gelato: Vanilla, chocolate, strawberry, white chocolate

Sorbet: Rhubarb

SELECTION OF ENGLISH CHEESE

EACH 7/ALL 15

A selection of English cheese with rosemary crackers, fresh apple and celery, spiced tomato chutney and quince membrillo.

Glastonbury Twanger	This rich, creamy and satisfying cheddar packs all the punch you would expect from a West Country cheese lovingly matured for up to 2 years.
Winslade	A soft cheese which is encased in a band of spruce that imparts a delicate, woody aroma. The flavour is fruity and complex with a floral earthiness without being over-powering.
Colston Bassett Stilton	Gentler, sweeter and more balanced than a 'typical' blue cheese, it boasts a creamy, buttery paste pierced with the delicate blue veining characteristic of a Stilton.

<i>Chateau Grand Jauga Sauternes, Bordeaux, France, 2016</i>	7.5
<i>Burrow Hill Ice Cider, Somerset, England</i>	8
<i>Finca Antigua Moscatel Naturalmente Dulce</i>	8.5
<i>Grahams LBV Port, Portugal, 2015</i>	7.5

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