



THE  
QUEEN'S ARMS  
SUNDAY LUNCH

## NIBBLES

Treacle and oat bread, marmite butter	3
Somerset pecorino and leek croquettes, chilli jam <i>VG</i>	6
Potted brown shrimp crumpet, cucumber and lemon	6
Buttermilk fried chicken, clementine and ginger caramel	7

## STARTERS

Carrot and coriander soup, fennel bhaji, house made bread and salted butter	9
Wild mushroom parfait, pickled shimeji mushrooms, tarragon emulsion, chargrilled bread	10
Lobster raviolo, fennel and blood orange salad, lobster bisque	13
Slow roasted wood pigeon, Fruit Pig black pudding, crushed swede with nutmeg, Cumberland sauce	11

## MAINS

Dry aged sirloin of beef, Yorkshire pudding, horseradish	26
<i>Malbec, Norton Winemaker's Reserve, Bodega, Mendoza, Argentina</i>	11
Free range chicken breast, sausage meat stuffing.	24
<i>Castel Firmian Sauvignon Blanc, Mezzacorona, Trentino, Italy, 2022</i>	9.5
Loin of Somerset pork, crackling, apple sauce <i>GF DF</i>	24
<i>Chardonnay, Haras de Pirque, Chile, 2021</i>	10.5

*All served with dripping roast potatoes, honey roasted root vegetables, braised red cabbage, winter greens, Longmans cheddar cauliflower cheese and red wine gravy.*

Caramelised leek, onion and spinach nut roast, garlic and rosemary roast potatoes <i>VE GF</i>	20
<i>Served with Yorkshire pudding, honey roasted root vegetables, braised red cabbage, winter greens, Longmans cheddar cauliflower cheese and red wine gravy</i>	

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

Dark chocolate fondant, caramelised oranges with whiskey, chocolate crumble, mascarpone cream	11
Baked egg custard tart, poached Yorkshire rhubarb, stem ginger, rhubarb sorbet	10
Croissant bread and butter pudding, cinnamon apples and gelato, amaretto crème anglaise	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, brown butter, popcorn

## SELECTION OF ENGLISH CHEESE

EACH 6/ALL 14

A selection of English cheese with fennel crackers, apple, celery, 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>Grahams LBV Port, Portugal, 2015</i>	7.5

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