

SMALL PLATES

Globe Artichoke, Winslade, Red Pepper, Aioli **7 (V)**

Sticky Baby Back Ribs & Slaw **7/14**

Mussels, Fennel, Pernod, Cream Sauce,
Sour Dough **7.5/14**

Potted Rabbit, Parma Ham, Gooseberry Chutney,
Walnut Loaf **8**

Treacle Cured Salmon, Portland Crab Croquette,
Pineapple Salsa **9.5**

Seared Scallops, Brawn, Chorizo,
Sea Vegetables **10.5**

SALADS

Rosary Ash Goats Cheese, Roast Peach,
Thyme, Focaccia **9.5 (V)**

Garden Vegetable, Rapeseed, Fennel **11 (V)**

Saffron Gnocchi, Heritage Tomato,
Asparagus and Dorset White **12 (V)**

Sesame Cracker, Flat iron Steak, Spring Onion,
Radish, Honey, Soy **13**

QA Ploughman's Roasted Ham, Pork Pie, Bread,
Olives, Longmans Cheddar and Chutney **13.5**

(V) – Vegetarian

FROM THE GRILL

28 day aged Chefs Choice Steak Served with Triple
Cooked Chips, Heritage Tomato and Portobello
Mushroom **MP**

Rump of New Season Lamb, Anchovy Butter,
Fondant Potato, Rainbow Chard **21.5**

Smoked Bacon Chop, Chips, Pineapple,
Poached Egg **18.5**

8oz Flat Iron Steak, Portobello Mushroom,
Heritage Tomato, Fries **16**



The Queens Arms

Food served 12noon - 9.30pm*

BREADS & BUNS

***Sandwiches Served 12noon -6pm**

QA Burger, 6oz Pattie, BBQ Braised Shin, Longmans
Cheddar, Charred Gem, Heritage Tomato, Ciabatta,
Chips **16.5**

Southern Fried Chicken Burger, Aioli, Brioche, Dressed
Leaves, Chips **16**

Wye Valley Smoked Salmon, Crème Fraiche, Crispy
Shallots, Toasted Sour Dough **8.5**

Croque Monsieur, Longmans Cheddar Cheese Sauce,
Honey Glazed Ham, Croissant **8**

Grilled Longmans Cheddar, Onion Jam, Walnut Rye
Bread **7.5 (V)**

SIDES

Cornish New Potato, Garden Herb Dressing **4 (V)**

Triple Cooked Hand Cut Chips **4 (V)**

Bread & Olives **5 (V)**

OFF THE HOOK

Seared Wild Sea Trout, Gem, Broad Beans, Peas,
Bacon **18**

Charred Whole Mackerel, Kitchen Garden New Potato
Salad, Herb Dressing **16.5**

QA Fish and Chips with Treats **15**

Fish Pie, Seasonal Greens **15**

PUDS

All Desserts 7.5

Garden Strawberry Mess, Basil Meringue,
Clotted Cream **(V)**

Pecan Nut Brownie, Mint Choc Chip Ice Cream **(V)**

Rhubarb and Custard Fool **(V)**

Peach and Almond Tart, Vanilla Ice Cream **(V)**

Knickerbocker Glory **(V)**

Ice Cream by the Scoop **1.5 (V)**

Selection of Three English Cheeses, Chutney,
Crackers & Biscuits **10 (V)**

Stickies

75ml

Noble Sauvignon Blanc Yealands **5.10**

Cols Dady, Sauternes **7.00**

Aleatico di Puglia, Francesco Candido **6.20**

Capitelli IGT, Anselmi **8.75**

Akashi – Tai Junmai Daiginjo Sake **8.70**

Luxardo Limoncello **5.80**

For your enjoyment we have matched the
dessert wines with our desserts.

HOT DRINKS

Cappuccino **2.90**

Latte **3.00**

Espresso **2.60**

Double Espresso **2.80**

Hot Chocolate **3.50**

Herbal Teas **2.75**

Irish Coffee **5.80** Herbal Teas **2.75**