

SMALL PLATES

Garden Beetroot, Driftwood,
Savoury Granola **7 (V)**

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

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

Roast Chicken and Leek Terrine, Garden Fig
Chutney, Hazelnut Loaf **8**

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

Seared Scallops, Brawn, Parma Ham,
Sea Vegetables **10.5**

SALADS

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

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

Crispy Risotto Cake, Smoked Mozzarella, Charred
Courgette, Dried Tomato **14 (V)**

Smoked Duck Breast, Rice Noodle Salad, Chilli and
Sesame Cracker **13**

QA Ploughman's Roasted Ham, ½ Pork Pie,
Bread, Olives, Longmans Cheddar and Chutney
13.5

(V) – Vegetarian

FROM THE GRILL

28 day aged Steak Served with Triple Cooked Chips,
Heritage Tomato and Portobello Mushroom

Ribeye 25
Flat iron 16

Sauces

Béarnaise, Bordelaise, Peppercorn 2.50

Confit Lamb Breast and Neck, Pomme Anna, Roast
Fennel, Rosemary Jus **20**

Honey glazed Pork Belly, Loin, Squid, Chorizo,
Cider Sauce **19**



The Queens Arms

Food served 12noon - 9.30pm*

BREADS & BUNS

QA Burger, 6oz Pattie, BBQ Braised Shin, Longmans
Cheddar, Charred Gem, Heritage Tomato, Ciabatta,
Chips, Club Sauce **16**

Southern Fried Chicken Burger, Aioli, Brioche, Dressed
Leaves, Chips **15**

Mixed Bean and Vegetable Burger, Dressed Leaves,
Brioche, Fries **15**

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

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

Bread & Olives **5 (V)**

OFF THE HOOK

Roast Fillet of Gurnard, Seafood Ragu, Chickpeas,
Pickled Carrots, Smoked Ham Oil **18**

Charred Whole Mackerel, Kitchen Garden New Potato
Salad, Herb Dressing **17**

QA Fish and Chips, Pea Fritter, Curry Oil **15**

Fish Pie, Seasonal Greens **15**

*Sandwiches Served 12noon -6pm

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, granary Bread
7.5 (V)

SIDES

Gem, Smoked Bacon, Parmesan, Aioli Salad **4**

Heritage Tomato and Balsamic Salad **4 (V)**

Herb Buttered Garden Vegetables **4**

PUDS

Desserts 7.5

Dark Chocolate Delice, Raspberry Sorbet, Coco Nib

Pineapple lasagne, Mango Sorbet, Salsa **(V)**

Blackberry and Almond Tart, Pistachio, Clotted
Cream **(V)**

Knickerbocker Glory **(V)**

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

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

Stickies

	75ml
Noble Sauvignon Blanc Yealands	5.10
Col's 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**