



The Queens Arms

Pre-Prandials

Bloody Mary
Kick the Hangover **£5.00**

Sipsmith Gin
& Fevertree Tonic **£5.30**

Ridgeview Sparkling Wine
An English Rose Sparkling Drink **£6.00**

Margarita
On the Rocks **£8.00**

Small Plate

Dartmouth Scallop Roasted in Its Shell with Chorizo **£2.95**
Lyme Bay Crab, Chilli Arancini **£4.50**
Sweetcorn, Chilli and Chive Fritters **£4.50**

Toujours Rarebit and Sough Dough **£5.50**
Torched Foie Gras with Burnt Apple and Walnuts **£6.50**

Starters

Chilled Nettle and Lovage Soup
with Lyme Bay Crab and Crème Fraiche **£6.95**

Whipped Village Beetroot
with Goats Curd, Pear and Walnuts **£6.95**

Roasted Wiltshire Wood Pigeon
Burnt Apple, Potato, Beetroot and Hazlenuts **£7.95**

Chicken Liver Parfait
Torched Foie Gras, Confit Hens Egg, Red Onion Marmalade and
Sough Dough **£7.95**

A La carte

28 Day Dry Aged North Somerset 8oz Rib Eye Steak
with Tomato Jam, Salt Baked Beetroot, Beef Dripping Chips
and Watercress Salad **£21.95**

North Dorset Saddle of Venison
with Braised haunch, Duck fat Fondant Potato, Salsify, Heritage carrot
and Black Current Jus **£19.50**

Creedy Carver Duck
Honey and Soy Roasted Duck Breast with Rainbow chard, Crispy Leg,
Dauphinoise Potatoes, Confit Peach and Fennel **£18.50**

Pan Seared John Dory
with Lyme Bay Scallop, Cauliflower, Sea Herbs
and Seaweed Butter **£17.95**

Corton Denham Cauliflowers
Cauliflower Cheese Veloute, Caramelized Florets, Tempura Fried
Romanesco with Sea Herb, Walnuts and Celery **£13.95**

Queens Classic Mains

Treacle Roasted Pork Loin Cutlet
Village Greens, Goats Curd Mash & Smoked Aubergine **£14.95**

Wine Battered Fish and Hand Cut Chips
with Chip Shop Treats **£13.95**

Fritto Misto De Mare
Selection of Fried Fish with Saffron Mayonnaise
and Hand Cut Chips **£7.95/£14.95**

Ground Rib Burger
6oz Burger with Home Cured Bacon, "Baconaise" Gem Lettuce,
Crispy Onions and Hand Cut Chips **£13.50**

QA Ploughman's
Honey Roast Ham, Hand Raised Pork Pie, Homemade Bread, Local
Cheese's, Chutney and Pate **£10.95**

Bubble & Squeak
with Mushrooms Melt and Poached Village Hens Egg **£10.95**

A Bit on the Side

Homemade Selection of Breads, Olives & Mixed Butters **£4.50** Fennel and Cauliflower Gratin **£3.95**
Pail of Hand Cut Chips **£3.00** Creamed Cabbage and Pancetta **£3.95** BBQ'D Corn on the Cob **£2.95**

Puddings and More...

Peanut Butter and Strawberries
Strawberry Pannacotta with Salted Caramel Ice Cream,
Meringue & Brittle **£6.95**

Lemon Meringue Baked Alaska
with Polenta Cake, Lemon Curd and Sherbet Meringue **£6.95**

White Chocolate and Lavender Parfait
with Raspberry Mille feuille and Sorbet **£7.95**

Milk Chocolate Delice
with Salted Caramel and Caramised Banana **£7.95**

Some cheese?

4 Cheeses with Chutney, Ashmead's Kernel Apples and Homemade Oat Cakes £9.95

Upcoming Events

31st August 12noon – 9pm - Bank Holiday Monday Scrumpy and Western Party
Three Bands: Blazing Saddles, T-Rails and The Mangled Wurzel. Free Entry and a BBQ available!

Film Nights start on the 9th September
Far from The Madding Crowd



Open 10am till 11pm Monday to Saturday and until 10.30pm on Sunday. Food served 8-10am, 12noon-3pm and 6-10pm daily (6-9pm Sunday)
Due to food being cooked to order, there will be a 20 minute wait; during busy periods this may be longer.

Dinner, Bed & Breakfast guests have a food allowance per night. Please ask your waiting staff for details. Some dishes may contain nuts.

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