

SMALL PLATES

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

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

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

Smoked Duck Breast, Rice Noodle Salad, Chilli and
Sesame Cracker **8.5**

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

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

VEGGIES

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

Crispy Risotto Cake, Jerusalem Artichoke, Curly
Kale, Smoked Mozzarella **15 (V)**

Mixed Bean and Vegetable Burger, Buffalo
Mozzarella, Dressed Leaves, Brioche, Fries **15 (V)**

FROM THE FIELD

28 day aged Steak Served with Triple Cooked Chips,
Heritage Tomato and Portobello Mushroom
Ribeye **25** - Flat iron **16**

Sauces

Béarnaise, Bordelaise, Peppercorn **2.5**

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

Seared Loin of Venison, Faggot, Beetroot Dauphinoise,
Parsnip, Juniper Jus **21**



The Queens Arms

BREADS & BUNS

QA Burger, BBQ Braised Shin, Longmans Cheddar,
Ciabatta, Chips, Dressed Leaves, Club Sauce **16**

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

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

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

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

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

Bread & Olives **5 (V)**

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

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

Herb Buttered Garden Vegetables **4**

FROM THE SEA

Herb Crusted Loin of Cod, Wild Mushroom Risotto **18**

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

Fish Pie, Seasonal Greens **15**

PUDS

Desserts 7.5

Dark Chocolate Delice, Raspberry Sorbet, Coco Nib

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

Pear and Almond Tart, Pistachio,
Vanilla Ice 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
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

News From The Queens

Queens Arms Winter Cocktails

Our special cocktail list is available on the bar
through out the winter period.

Christmas Party Menu

1st – 23rd December

12noon – 9.30pm, except Sundays, Three course
£29.95, or two course £24.95, Friday Night
Christmas Party Night with Music up to 40 people

Winter Warmer Menu

Available Monday to Friday
Two Course £15.00