



The Queens Arms

Aperitivo

Limoncello Spritz
9.5

Elderflower Spritz
9.5

Aperol Spritz
9.5

What's on....

August Bank Holiday Monday

27th August

Live music 2-4pm - The Olde Boston
Tea Party

& 5-7pm Elijah and the Gravity Drive

BBQ 12-8pm

Tipsy Queen

Why not become a tipsy queen
member?

Packed with great benefits for you to
enjoy, for £25 per person.

Christmas at Queens Arms

Christmas parties with a three
course meal, DJ, Crackers and
poppers

Available on

Friday 7th

Friday 14th

Saturday 15th

Ask a member of staff for more
details.

Queens Arms Sunday Menu

Starters

Pigeon 9.5

Swede consommé, pickled blackberries, beetroot, purple potato

Sea trout 8.5

Green chili, avocado, spring onion, peaches

Cauliflower 7.5

Custard, burnt broccoli, radish, savory granola

Seasonal soup 6.5

Light Bites

Chicken Caesar Salad 7/11

Garlic croutons, parmesan

Tomato 6/11

Tomato, basil, burrata salad

QA Ploughman's 13.5

Roast ham, cheddar cheese, pork pie, chutney, hunk of bread

Roasts & Mains

Beef 17.5

Roast West Country strip loin, Yorkshire pudding, roast potatoes, local seasonal vegetables

Chicken for two 33

Whole roasted chicken, bread sauce, roast potatoes, local seasonal vegetables

Hake 17

Pan seared hake, hispi cabbage, crispy bacon, potatoes

Mushroom 14.5

Smoked Portobello, sautéed Hampshire wild mushrooms, hazelnut butter, peas, hasselback potatoes



Open 10am till 11pm Monday to Saturday and until 10.30pm on Sunday. Food served 7.30-9.30am Monday - Saturday and 12 noon - 8pm Sundays.

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.

Email: relax@thequeensarms.com Tel: 01963 220317 www.thequeensarms.com [Facebook.com/TheQueensArmsPub](https://www.facebook.com/TheQueensArmsPub) [@queensarmspub](https://twitter.com/queensarmspub)

Puddings

Chocolate 7.5

Dark chocolate mousse, chocolate ice cream, aero

Strawberries 7.5

Home grown strawberries, meringue, balsamic, Chantilly, white chocolate

Pineapple 7.5

Chili, lime, lime sorbet

Cheese 10

Selection of Three English local cheeses, homemade Chutney, Crackers & Celery

Affogato 4.5

Espresso, vanilla ice cream, biscotti

stickies

The Noble Mud Pie 5.1

South Australia

Clos Dady, Sauternes 7

Bordeaux, France

Aleatico di Puglia 6.2

Puglia, Italy

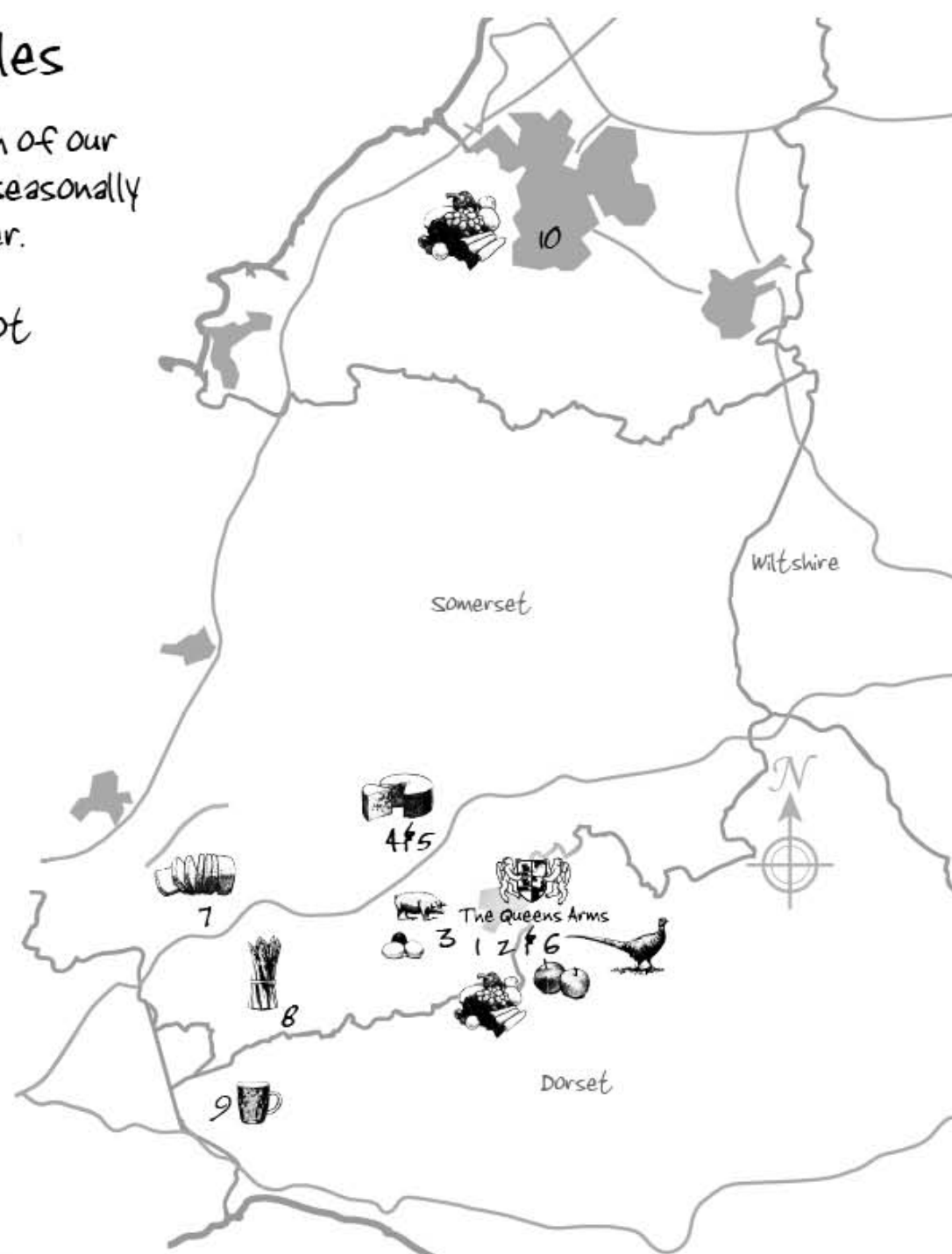
I Capitelli IGT, Anselmi 8.75

Veneto, Italy

Measuring our Food in Metres not Miles

The stunning local countryside is where we source much of our produce. Our menus are designed to reflect the best seasonally available food this famous agricultural area has to offer. We believe in the provenance and quality of all our food. We have a philosophy of 'measuring our food in metres not miles'. We focus our food on the south west and it's great produce.

- 1 - Corton Denham Fruit & Vegetables - Corton Denham
- 2 - Lawrence Cider - Corton Denham
- 3 - Our Own Farm - Pigs, Eggs - Sutton Mantis
- 4 - Montgomery Cheddar - North Cadbury
- 5 - Longman Cheese - All Dairy Products, milk, butter, cheese - North Cadbury
- 6 - Gamekeepers - Venison, Partridge, Pheasants
Corton Denham and surrounding villages
- 7 - The Bakery - Loaves of Bread
(We make all our own rolls and cakes) West Camel
- 8 - Red Barn - Asparagus - Chilton Cantelo (when in season)
- 9 - Gyle 59 Brewery - Thorncombe
- 10 - A David - Vegetables - Bristol



Our Farm

Situated 2 miles from The Queens Arms is our smallholding. We use our eggs and pigs in our dishes.

Game

The pub is at the heart of over 30 local shoots. During the season we receive a number of partridges, pheasants and fallow deer from our local gamekeepers.

Kitchen Garden

Our chef works with our neighbour to provide us with locally grown seasonal fruit and vegetables.

Herb Garden

An abundance of herbs are available from our private herb garden.