

## summer spritz..

Choose from;

Limoncello  
Elderflower  
Aperol



# The Queens Arms

Drink Eat Sleep

## or a Bloody Mary day..

Spicy Big Tom  
Stick of celery  
Sprinkle of pepper  
Black Cow vodka

## To start..

Pigeon, swede consommé, pickled beetroot, blackberries, radish 9.5

Sea trout escabeche, green chilli, avocado, spring onion, peaches 8.5

Cauliflower soup 6.5

Sea bass ceviche, pomegranate, chili, lime, pickled cucumber 7.5

## From the garden..

Isle of Wight tomatoes, basil, burrata, salad, toasted seeds 6/11

Caesar salad, anchovies, croutons, garlic 6/9 \*Add chicken 2

## Breads..

West country beef, horseradish, chunky bread 8

Longman's cheddar cheese & onion jam toasted bread 8

Croque Monsieur, Longman's cheddar, cured ham 8

## Mains..

Beer battered fish & chips, crushed peas, pickled shallot, tartare sauce 15

Beef burger, smashed avocado, home cured bacon, baby gem, QA sauce, onion ring, fries 16

Pan seared hake, sweetcorn, bacon, tarragon, home grown tomatoes, shellfish cream 17.5

Ploughman's lunch, cured ham, Quickies cheddar, pork pie, tomato-spiced chutney, bread 13

Broccoli risotto, Dorset blue Vinney, tenderstem, almonds 13

Cornfed chicken breast, carrot puree, roasted heritage, creamed potatoes, gremolata 17.5

## A little something on the side..

Hand cut chips 3.5

Dressed salad 3.5

Bread & olives 4.5

Herb roasted potatoes 3.5

Seasonal vegetables 3.5



The Queens Arms for Culinary Excellence

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

To finish..

Something sweet..

Affogato, espresso, vanilla ice cream, biscotti 4.5

Dark chocolate mousse, chocolate ice cream, aero 7.5

Strawberries, meringue, balsamic, Chantilly, white chocolate 7.5

Plum, Elderberry & Apple Crumble with Pistachio crumb 7.5

Cheese..

Three English local cheeses, tomato-spiced chutney, crackers & celery 10

Quickies Cheddar

Dorset blue Vinney

Bath soft cheese

Stickies 75ml..

The Noble Mud Pie 5.1

Clos Dady, Sauternes 7

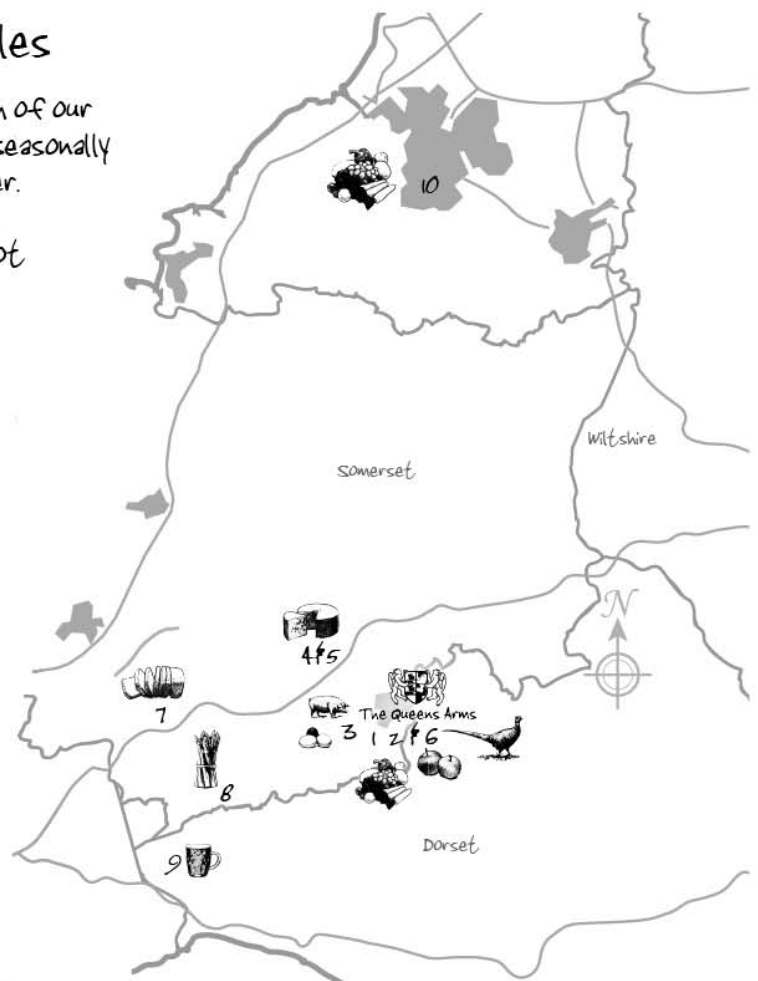
Aleatico di Puglia 6.2

I Capitelli IGT, Anselmi 8.75

## 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.