

Summer Spritz..

Choose from;

Limoncello
Elderflower
Aperol



The Queens Arms

Drink Eat Sleep

Bloody Mary..

Spicy Big Tom
Stick of celery
Sprinkle of pepper
Black cow vodka
Horseradish

To start..

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

Sea bass ceviche, chili, lime, cucumber 8

Pea soup, mint, chilli, yogurt, 6.5

Roasted cauliflower, burnt broccoli, radish, savoury granola 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

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

Roasted broccoli risotto, Dorset Blue Vinney, tenderstem, almonds 13

Soz Sirloin, lobster hollandaise, marmite roasted shallots, heritage tomato, watercress, hand cut chips 24

Pan seared hake, chard sweetcorn, chilli tarragon, shellfish cream 17.5

Duck breast, cauliflower puree, smoked potato, rainbow chard 17.5

Cornfed chicken breast, carrot puree, roasted heritage, carrot, potatoes, slasa Verdi, sage bread 17.5

A little something on the side..

Hand cut chips 3.5

Dressed green salad 3.5

Bread & Olives 4.5

Herb roasted potatoes 3.5

Seasonal vegetables 3.5



Two AA Rosettes 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.



The Queens Arms

something sweet..

Affogato, espresso, biscotti, vanilla ice cream 4.5

Dark chocolate mousse, chocolate ice cream, aero 7.5

Homegrown strawberries, meringue, balsamic, Chantilly, white chocolate 7.5

Pineapple, chilli, lime, berries, lime sorbet 7.5

stickies..

The Noble Mud Pie 5.1
South Australia

Clos Dady, Sauternes 7
Bordeaux, France

Aleatico di Puglia 6.2
Puglia, Italy

I Capitellu, IGT, Anselmi 8.75
Veneto, Italy

cheese..

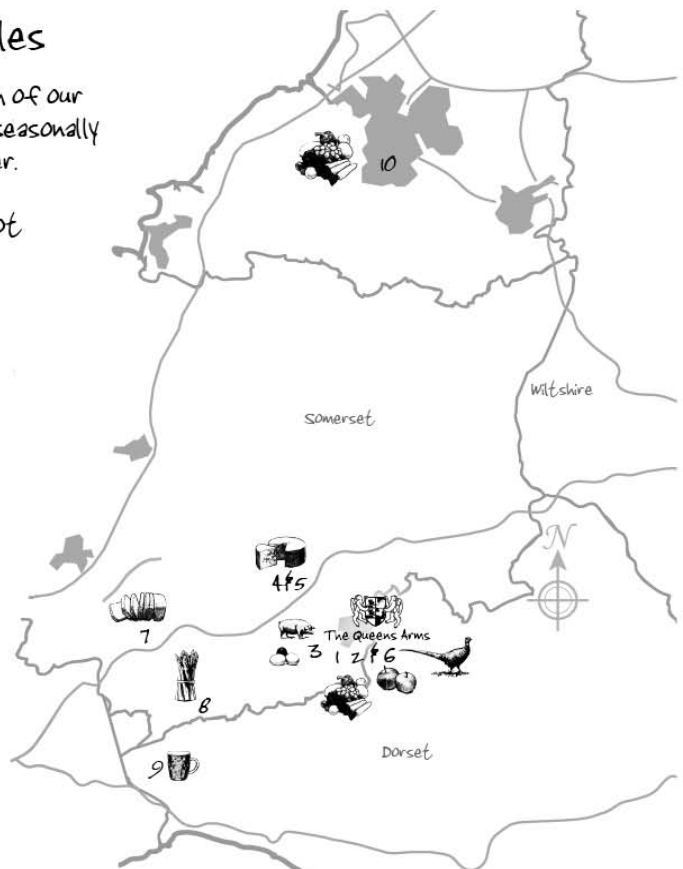
A selection of three local English cheeses, spiced tomato chutney, celery, crackers 10

Quickies Cheddar
Dorset Blue Vinney
Bath soft cheese

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.