

## Autumnal cocktails

Pumpkin Spiced Martini 9.5  
Bakewell Fizz 9.5  
Boulevardier 12



# The Queens Arms

Drink Eat Sleep

## Try a new G&T...

Chapel Down Gin, Fever  
Tree Mediterranean tonic

## Nibbles... 4.5 each or all for 17

Home grown golden beetroot hummus, flatbread

Mushroom arancini, black garlic aioli

Selection of cured meats

Jerk spiced chicken wings, cool lime mayo

## To start...

Jerusalem artichoke velouté & homemade bread 6.5

Beetroot cured gravadlax, pickled cucumber, beetroot gin & tonic 8.5

Duck liver parfait, pickled red cabbage and toast 8.5

Fried duck egg, roasted cauliflower and pickled wild mushrooms 8

Chickpea chana, mixed vegetable pakora 7

## To follow...

8oz Sirloin steak, peppercorn sauce, onion rings, confit tomatoes and hand cut beef dripping chips 25

Slow cooked feather blade of West Country beef, creamed potatoes, sautéed chestnut mushrooms, crispy bacon lardons, beef jus 18

Beer battered hake & beef dripping hand cut chips, crushed peas, pickled shallot, tartare sauce 15.5

Pearl barley, roasted squash, romanesco, herb roasted chantenay carrots 15

Moroccan marinated lamb burger, imam bayildi, feta, baby gem, red onion, tzatziki, fries 15.5

Hake with chestnuts, Parmesan, beer braised savoy and bacon, truffle mash 18

Honey glazed duck, duck leg spring roll, winter vegetable stir-fry, black cherry & star anise puree 19.5

## A little something on the side...

Beef dripping hand cut chips 3.5	Sprouts & pancetta 3.5
Purple sprouting & almond flakes 3.5	Herb roasted chantenay carrots 3.5

We are bringing back one of Britain's favourite ingredients to our kitchen; traditional beef dripping. If you would prefer your dish to be prepared with a vegetarian alternative please let a member of staff aware when ordering.

*If you have a food allergy or intolerance, please let us know before ordering*

## To finish..

### something sweet...

Affogato, espresso, vanilla ice cream, biscotti 4.5

Dark chocolate delice, bananas, peanut tuille, honey nut granola 7.5

Warm treacle tart, clotted cream, pecan brittle 7.5

Vanilla cheesecake, blueberry leather, honeycomb ice cream 7.5

Stout & toffee pudding, vanilla ice cream 7.5

Tonka bean panna cotta, passion fruit macaroon, dark and white chocolate 8

## stickies 75ml..

The Noble Mud Pie 5.1

Clos Dady, Sauternes 7

Aleatico di Puglia 6.2

I Capitelli IGT, Anselmi 8.75

## cheese..

English local cheeses, tomato-spiced chutney, marinated baby figs, celery & crackers  
Choose 3 for 8.5 or all for 12

Yarlington Blue

Glastonbury Greens Twanger

Alex James 5 Goddess

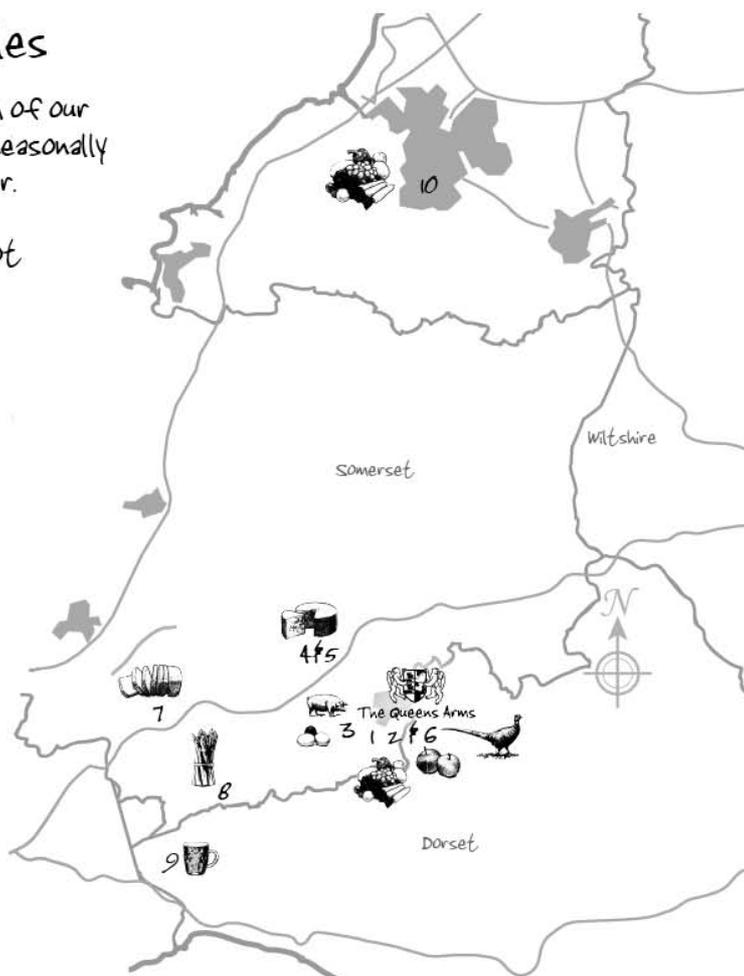
Isle of Wight Blue

White Lake Pave Cobble

## 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.