

Autumnal cocktails

Pumpkin Spiced Martini 9.5
Bakewell Fizz 9.5
Boulevardier 12



The Queens Arms

Drink Eat Sleep

Bloody Mary..

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

Nibbles... 4.5 each or all for 17

Home grown beetroot hummus, flat bread

Selection of cured meats & pickles

Mushroom arancini, black garlic aioli

Jerk spiced chicken wings, cool lime mayo

To start...

Jerusalem artichoke velouté, garlic croutons, homemade bread 6.5

Chickpea chana, mixed vegetable pakora 7

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

Warm chicken and bacon salad, parmesan, rosemary & garlic croutons 7

Mains...

Moroccan marinated lamb burger, imam bayildi, feta, baby gem, red onion, tzatziki, fries 15

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

Treacle glazed bacon steak, our farm's hen's eggs, beef dripping chips 13.5

Jerusalem artichoke risotto, dressed leaves 14

Beer battered fish & beef dripping chips, pickled shallot, tartare sauce 14.5

Pheasant schnitzel, with pickled red cabbage, fries 14

Brunch...

Bacon, poached eggs & hollandaise sauce, fries 14

Our own eggs all served with locally made sourdough bread and fries 14

Benedict – glazed roasted ham, poached eggs & hollandaise

Royal – smoked salmon, poached eggs & hollandaise

Californian – crushed avocado, poached eggs & chili

A little something on the side...

Beef dripping hand cut chips 3.5

Roasted chantenay 3.5

Purple sprouting & almond flakes 3.5

Nachos 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, biscotti, vanilla ice cream 4.5

Dark chocolate delice, bananas, caramel popcorn, honey nut granola 7.5

Warm treacle tart, clotted cream, pecan brittle 7.5

Vanilla cheesecake, blueberry leather, honeycomb ice cream 7.5

Stout and toffee pudding, toffee sauce, vanilla ice cream 7.5

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

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

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 montis
- 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.