

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 golden beetroot hummus, flatbread

Mushroom arancini, black garlic aioli

Selection of cured meats

Jerk spiced chicken wings, cool lime mayo

To start...

Duck liver parfait, pickled red cabbage, blackberry gel, toast 8.5

Jerusalem artichoke velouté, homemade bread 6.5

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

Fried duck egg, roasted cauliflower, pickled wild mushrooms 8

Mains...

Roast West Country sirloin of beef, local vegetables, roast potatoes, Yorkshire pudding, jus 17.5

Roast chicken to share, bread sauce, local vegetables, roast potatoes, jus 33

Roasted West Country loin of pork, apple sauce, roast potatoes, local vegetables, jus 17

Pan fried hake, savoy cabbage, crushed potatoes, beurre noisette 18

Pearl barley, roasted butternut squash, romanesco 15

To Finish...

something sweet...

Affogato, espresso, vanilla ice cream, biscotti 4.5

Warm treacle tart, clotted cream, pecan brittle 7.5

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

Stout pudding, toffee sauce, vanilla ice cream 7.5

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



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

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

stickies 75ml...

The Noble Mud Pie 5.1
South Australia

Clos Dady, Sauternes 7
Bordeaux, France

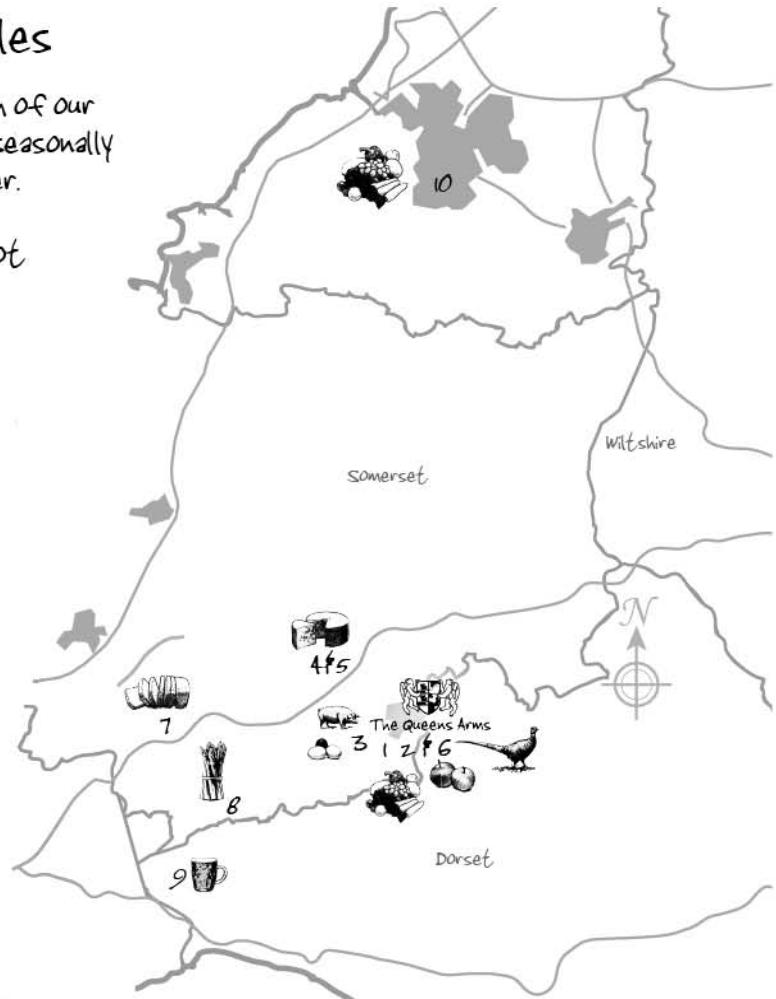
Aleatico di Puglia 6.2
Puglia, Italy

I Capitellu, IGT, Anselmi 8.75
Veneto, Italy

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.