



# The Queens Arms

Drink Eat Sleep

## Nibbles

£4.00 each or all for £15.00

Beetroot hummus, crisp breads

Braised turkey leg croquette, cranberry sauce

Salt & pepper squid, saffron aioli

Pigs in blankets – honey mustard

## To start

Roasted heritage tomato soup with choice of white or granary bread £6.50

Fig tart Tatin with balsamic roasted baby onions, White Lake goats curd & crispy shallot £7.50

6 O'clock Gin & blood orange cured chalk stream trout, pickled vegetables & beetroot purée £8.00

Duck liver parfait with prune & Armagnac puree, toasted hazelnuts & crostini £7.50

Sharing board of baked camembert, cured meats, cranberry sauce & breads £13.00

## Sandwiches with a choice of granary or white bread

Salt beef with pickles & mustard mayonnaise £9.50

Fish fingers with tartare sauce & mushy peas £8.50

## To follow

Port braised venison stew with roasted garlic mash potato & mulled spiced red cabbage £15.00

Chestnut & Brussel sprouts risotto with caramelised red onion & Grana Padano £15.00

Pan seared gilthead bream with crushed potato, clams, curry oil, coconut & ginger broth £17.50

Pan seared Creedy Carver duck breast with baked polenta, mulled spiced red cabbage & red wine jus £19.00

## Pub classics

8oz West Country sirloin steak, triple cooked chips, confit tomato, burnt shallot £23.00

Wild Beer battered fish & triple cooked chips with proper mushy peas & tartare sauce £14.50

6oz Angus burger with Monterey Jack cheese, cured bacon, baby gem, milk bun, pickles, burger sauce & skinny fries £15.00

Caramelised onion sausage & mash served with winter greens £13.00

*A discretionary service charge of 10% will be added to your bill, all of which goes to our staff  
If you have a food allergy or intolerance, please let us know before ordering*



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## Cheese

A selection of local cheeses served with chutney, grapes, Corton Denham apple, celery & crackers  
£11.00

Bath soft (C,P,O) Ogelshield (C,UP)

White Lake Solstice (C,P,V) Vale of Camelot Blue (C,P,V)

V – Vegetarian, O – Organic, C – Cows milk, G – Goats milk, P – Pasteurised, UP – Unpasteurised

*Why not add a glass of Port to go with your cheese? 75ml Quinta de Castro £3.00*

## Dessert

Christmas pudding with burnt orange, brandy Anglaise & speculoos biscuit crumb £7.00

Winter berry and amaretto cheesecake, candied lemon zest, almond crumb and cinnamon tuille  
£8.00

Dark chocolate mousse, passionfruit sorbet, tonka bean cream, fresh passionfruit £8.50

Affogato, espresso, vanilla ice cream, hazelnut & fennel seed biscotti £5.50

*Why not add a glass of your favourite liqueur such as Amaretto, Cointreau, Bailey's, Tia Maria, Grand Marnier to go with your pudding for £4.00*

## Hot Drinks

Herbal tea £2.75

English breakfast tea £2.75

Coffee £2.80

Cappuccino £2.9

Flat white £3.00

Latte £3.00

Espresso £2.60

Double espresso £2.80

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Here at the Queens Arms we strongly believe in the provenance and quality of all our food, that is why we source as much as possible from the stunning South West countryside.

Our neighbour provides us with fruit and vegetables grown in Corton Denham, we also have our own smallholding with chickens and pigs.

We have a map in the bar that showcases all of our suppliers and where they are based.

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