# The Queens Arms

SAMPLE MENU Please note our menu changes on a daily basis and can vary from the below.

## To begin

### Mixed Marinated Olives
VE £3

### House Bread & butter
mixed olives, balsamic reduction. olive oil & siracha and lime butter
E, M, G, GFA, SD £5.50

### Chinese 5 spiced baby squid
With green apple and pomegranate salsa, sweet chilli jam
G, MO, MU, SD £6.50

## Starters

### Chef's Seasonal Soup
topped with toasted artisan seeds, served with warm crusty bread, Netherend farm butter
E, M, G, GFA, CE, V £7.50

### Crab Salad
With pickled mango, smoked salmon, avocado puree, lumpfish caviar, brioche crumb, avocado sorbet
E, MO, SD £9.50

### Pan Seared King Scallops
with beurre Blanc, Picco de Gallo, breaded polenta ball, avocado puree, chorizo crumb, citrus tuile
MO, M, G, GFA, SD £15

### Pork and sweet chilli scotch egg
with Asian slaw, sweet chilli jam, sesame seeds
G, E, CE, SD, SE, M, S £8

### Goose Liver Parfait
with spiced cinnamon and plum glaze, pickled mustard caviar, compressed plum, red onion marmalade gel, hazelnut crumb, brioche loaf
E, N, M, MU, G, SD £8.50

### Teriyaki chicken wings
with pineapple salsa, toasted sesame seeds
SE, S, Ce, G, GFA £8

### Double baked cheese souffle
with creamy cheese sauce, whipped goat cheese, crispy parmesan tuile, marinated forest berries
V, G, M, E, SD £8

Please note for those dining with us we will include an optional 10 % service charge. Please ask us to remove it if required. Thank you.

If you have a food allergy, please speak to your server before ordering your meal.
G: Gluten / C: Crustaceans / CE: Celery / M: Milk / E: Eggs / F: Fish / P: Peanuts / L: Lupin
MO: Molluscs / MU: Mustard / N: Nuts / S: Soya / SD: Sulphites / SE: Sesame
V: Vegetarian / VE: Vegan / GFA: Gluten Free Available

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## Mains

### Ale-Battered Haddock
with triple cooked chips, minted pea purée, house tartare sauce, lemon
E, F, G, SD £20

### Chef's Curry
with steamed basmati rice, crispy popadom, toasted naan bread,
mango & ginger chutney
GFA (Please ask your server) £21

### Cajun chicken Caesar salad
with crunchy cos lettuce, classic Caesar dressing, anchovies,
parmesan shavings, croutons, crispy bacon
E, M, MU, G, GFA, F, SD £19

### herb crusted pork tenderloin
braised pig cheek croquette, apple and fennel puree, celeriac fondants,
pickled apples, toasted hazelnut, red wine jus
SD, G, CE, M, E, N, MN, £27

### Steak & ale pie
with grilled tenderstem broccoli, sauteed kale, roasted carrots, creamy mash potato,
red wine jus
G, M, E, CE, SD £21

### Chestnut and Butternut Squash Wellington
with wild mushroom velouté, sauteed Cavolo Nero, rosemary pear,
maple charred Brussel sprouts, toasted pumpkin seeds
S, VE, M, G, CE, SD £20

### Pan seared Seabass
with Beurre Blanc, breaded fishcake, sautéed kale, sweet potato puree,
buttered girolles, crispy sage
M, G, E, SD, F £26

### Duo of duck
with braised duck leg, slow cooked duck breast, red cabbage filo parcel,
chestnut puree, butter poached salsify, pickled forest berries,
walnut and duck crackling crumb,
red wine jus
M, G, CE, SD, N, £27

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## Steaks

### 8oz ribeye steak
Tomato salsa, grilled tenderstem broccoli, sauteed wild mushrooms, crispy fried onions, red wine reduction, triple cooked chips
Served with a choice of sauce
G, M, GFA, SD £36

### 8oz rump steak
with classic basil pesto, rocket & shaved parmesan, toasted pine nuts, balsamic reduction, skinny fries
N, M, G, GFA, SD, MU £28

## Burgers

### Double Cheese Burger
toasted brioche bun with black sesame seeds, double beef patty, crunchy burger salad, burger sauce, double cheese. Served with house coleslaw, skinny fries
E, SE, M, G, SD £18

### Buttermilk Cajun Chicken Burger
toasted brioche bun with black sesame seeds, crunchy burger salad, smoked mayonnaise, double cheese, Served with house coleslaw, skinny fries
E, SE, M, G, SD £17

### Artisan seeds and lentil burger
toasted vegan bun, crunchy burger salad, guacamole, vegan cheese, skinny fries
CE, SD, S, GF, SE £16

### add to your burger
bacon, HASH BROWN, Stilton, extra egg, extra cheese £2
jalapenos, mushrooms, guacamole £1.50

## Sides, Sauces

Skinny fries VE £4.50
Triple cooked chips VE £4.50
Cheese fries V, M, £5.50
Truffle parmesan fries, M £6
Rocket parmesan salad MU, M, £5
Mixed leaf salad VE, MU £4.00
Onion rings G, SD £5

sauteed vegetables V, M £5
Peppercorn sauce M, SD £1.50
Bearnaise sauce E, M, SD £1.50
Garlic butter M £1.50
Jus SD £1.50
House Tartare Sauce E, SD £1.00
House Coleslaw E, £1.00
Tenderstem broccoli £5

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