

# THE QUEENS ARMS

## SUNDAY LUNCH MENU

### STARTERS

<b>Suede &amp; Carrot Soup</b> , served with bread, butter <small>GFA, M, CE</small>	<b>£7.50</b>
<b>Sharing Baked Camembert</b> , fig, honey, thyme, toasted bread, mixed salad, walnuts <small>V, GFA, N, M</small>	<b>£13</b>
<b>Korean Chicken Wings</b> , sesame seeds, spring onion, chilli <small>GFA, SD, SE, S, M</small>	<b>£8</b>
<b>Pork &amp; Apricot Scotch egg</b> , pickled red cabbage, honey mustard emulsion, apricots <small>G, SD, E, MU</small>	<b>£9</b>
<b>Smoked Mackerel Pate</b> , chicory, cucumber puree, pickled cucumber, horseradish snow, cider jelly, baby artichoke Served with home – made bread <small>GFA, M, SD</small>	<b>£9</b>

### THE QUEENS ROASTS

Served with roast potatoes, roast carrots, swede crush, honey roasted parsnips,  
carrot & orange puree, cauliflower cheese, broccoli, Hispi cabbage, Yorkshire pudding & home-made gravy SD  
**Everything is gluten free except for the Yorkshire pudding and cauliflower cheese**

<b>Beef (sirloin)</b> <small>GF, CE, SD</small>	<b>£23</b>
<b>Leg of Lamb</b> <small>GF, SD</small>	<b>£21</b>
<b>Nut roast</b> <small>N, V, VE, GF, P</small>	<b>£17</b>

### CLASSICS

<b>Beer Battered Haddock &amp; Hand Cut Chips</b> , pea puree, home-made tartare sauce, curry sauce <small>G, SD, E, M</small>	<b>£19</b>
<b>Chicken Tikka Masala</b> , rice, mango chutney, naan bread, poppadom <small>GFA, M, N</small>	<b>£19</b>
<b>Pan Fried Cod</b> , roasted cauliflower, cauliflower puree, kale, crispy kale, shrimp butter, red pepper, capers, lentils <small>GFA, C, F, M</small>	<b>£23</b>
<b>The Queens Beef Burger</b> , coleslaw, salad, burger sauce, cheese, duck egg, fries <small>G, M, E, MU, SD, F</small>	<b>£17.50</b>
<b>Buttermilk Cajun chicken burger</b> , hash brown, coleslaw, salad, smoked mayo, cheese and fries <small>G, M, E, MU, SD</small>	<b>£17</b>

Extra toppings: bacon, jalapeños, mushrooms £1 each

### VEGETARIAN

<b>Hazelnut &amp; Mushroom Vegan Burger</b> , vegan cheese, tomato salsa, burger salad, fries <small>VE, GFA, SE, N</small>	<b>£16</b>
<b>Butternut Squash Risotto</b> , girolle mushroom, pumpkin seeds, spinach, truffle oil, parmesan, mascarpone <small>V, GF, CE, M, SD</small>	<b>£19</b>

### SIDES

Extra Yorkshire pudding	<b>£1.50</b>	Extra roast potatoes	<b>£2</b>
Mixed leaf salad	<b>£4.50</b>	Extra vegetables	<b>£2</b>

Dressing options: Classic French, Balsamic

Truffle Parmesan fries <small>SD, MU, M</small>	<b>£6.50</b>
Skinny fries, triple-cooked chips, sweet potato fries <small>GFA</small>	<b>£5.00</b>
Mixed leaf salad	<b>£4.50</b>
Rocket & Parmesan	<b>£4.50</b>
Tomato salad	<b>£4.50</b>

### CHILDREN

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

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All kids' meals come with two scoops of ice cream for pudding

<b>Kids Roast</b> <small>GF</small>	<b>£16</b>
<b>Kids Fish</b> , fries, peas <small>GF</small>	<b>£12</b>
<b>Kids Sausage</b> , peas, fries <small>G</small>	<b>£12</b>
<b>Kids Cheese Burger</b> , salad tomato, fries <small>G, E, M, MU</small>	<b>£12</b>

## FOR PUDDING

<b>Sticky Toffee Pudding</b> , caramel sauce, vanilla ice cream <small>E, M, G, SD</small>	<b>£8</b>
<b>Maple, Bourbon &amp; Pumpkin Crème Brûlée</b> , almond biscuit <small>E, M, G, N</small>	<b>£8</b>
<b>Vanilla Cheesecake</b> , peach crumble, cinnamon crumb <small>M, G</small>	<b>£8</b>
<b>Chocolate &amp; Orange Tart</b> , blood orange sorbet <small>E, M, G, N</small>	<b>£8</b>

<b>Ice Cream</b> - vanilla, chocolate, salted caramel, strawberry <small>E, M</small>	<b>£3 per scoop</b>
<b>Sorbet</b> - lemon, mango, raspberry, blood orange <small>VE</small>	<b>£3 per scoop</b>

## **HAVE YOU BOOKED YOUR CHRISTMAS PARTY?**

Christmas menu: 2-course £32, 3-course £40

Hot buffet & Sharing platter menu available for 20-100 guests: 2-courses £28pp

The Queens Arms, Garden Room & Lodge will have Christmas trees. festive decorations and there will be crackers on the tables

### **The Restaurant**

Ideal for 2-16 guests

### **The Garden Room**

2 tables of max 16

Private hire available

### **The Queens Lodge**

Private hire for groups 30-100 guests

For more info and to see menus, please ask one of the team or

T: 01488 648757      E: [info@queensarmseastgarston.co.uk](mailto:info@queensarmseastgarston.co.uk)

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.

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