The Queens Arms

Sunday Lunch Menu

STARTERS

The Queens Vegetarian soup, served with bread & butter CE,V,GFA,D	£7.50
Cured salmon, dill & crème fresh, lumpfish roe G,E,SD,C	£10
Thai chicken wings, chilli jam, salad, chilli, spring onion, CE,F,GFA,MU,S	£8
Smoked mackerel pâté, beetroot purée, cucumber, chicory, lemon gel & toasted bread GFA,D,F	£8
Black Pudding Scotch egg, garlic aioli and salad G,D,E	£8

THE QUEENS ROASTS

Served with roast potatoes, roast carrots, honeyed parsnips, red cabbage, cavolo nero, carrot & swede crush, cauliflower cheese, Yorkshire pudding & home-made gravy *Everything is gluten free except for the Yorkshire pudding and cauliflower cheese*

Sirloin Beef GF Pork Loin GF Leg of Lamb GF Chicken GF Nut Roast with vegetarian/ve	gan gravy N, V, GF, VE availa	able		£22 £19 £20 £19 £17
Pan fried fish of the day, caul	iflower purée, curried	cauliflower, asparagus, sh	rimp butter c,d,F	£21
Kids Roast GF Kids fish fries and peas G,F	All kids' meals come	<u>CHILDREN</u> e with two scoops of ice cr	eam for pudding	£16 £12
Extra Yorkshire pudding	£1.50	<u>Sides</u>	Extra roast potatoes	£2
Mixed leaf salad	£4.50		Extra vegetables	£2

For Pudding

Sticky Toffee Pudding served with caramel sauce and vanilla ice cream E, D, G, SD	£8
Strawberry Eton Mess with strawberry ice cream E,D, GF	£8
Chocolate Crème Brûlée with lemon shortbread E,D,G	£8
Blackberry and apple crumble, cinnamon & nutmeg crumb, vanilla ice cream D,G	£8
Affogato: a scoop of vanilla with a shot of espresso on top E, D,	£4.50
Ice Cream - Vanilla, chocolate, strawberry, salted caramel E,D	per scoop £3, £5, or £7
Vegan Ice Cream - Chocolate s,gF	per scoop £3, £5, or £7
Sorbet - Lemon, mango, redcurrant, raspberry ve	per scoop £3, £5, or £7