



THE QUEENS ARMS

Small plates (4 for a score £20)

Nocellara, Gaeta and Cerigniona olives (pb)	5.00	Crispy beef bao bun, cho gochujang sauce	6.50
Vegan feta, blush tomato and courgette (pb)	6.50	Garlic and chilli king prawns	7.00
Warm chorizo sausage, roquito peppers	6.00	Tomato and basil fritters, herb aioli	6.00
Red pepper hummus, warm pitta	5.00	Manchego, crisp bread and quince	5.50
Hampshire potted trout, melba toasts	6.50	Crispy baby squid, sweet chilli sauce	6.00
Halloumi fries, tomato salsa	6.00	Sausage roll with piccalilli	6.00

Marinated Cantabrian Anchovies , salted butter, shallot, crisp bread	10.50
Charcuterie plate , Dorset venison and pork pepperoni, coppa and air-dried ham	11.50
Wild Mushroom and tarragon risotto , toasted seeds, truffle oil	7.00
Butternut squash soup with sage-roasted pumpkin seeds	5.95

Large plates

Chicken Milanese , garlic & sage butter, goats curd and lemon green salad and fries	15.00
Deep fried cod in beer batter , chips, mushy peas, tartare sauce	15.00
Steak burger, grilled bacon, Cheddar , spiced tomato mayonnaise, coleslaw, fries	14.00
Moving mountains burger , battered onion rings, vegan mayonnaise and fries (pb)	14.00
Crispy beef salad , sweet chilli sauce, roasted cashew nuts	14.00
Herbed quinoa salad , aubergine, toasted cashews, tomatoes, seeds and a tahini dressing (pb)	12.00
Add Chorizo, Garlic & Chilli King Prawns or vegan feta (pb)	4.00
Home Farm pork and leek sausages , buttered mash potatoes, onion gravy	14.00
Onglet “Steak frites” béarnaise sauce , watercress salad (Best served pink)	16.50
Pan fried Sea Bass with crab tortellini, samphire, pea puree and fennel gel	18.00

Sides

Mixed salad (vg)	4.00	Fries	4.00
Buttered vegetables	4.00	Chunky chips	4.00
Beer battered onion rings	4.00	Truffle and parmesan Fries	5.00

Puddings

Gin and tonic jelly with rhubarb sorbet	6.50
Triple chocolate brownie , chocolate sauce, vanilla ice cream	7.00
Sticky toffee pudding , toffee sauce, vanilla ice cream	7.00
Lemon posset , meringue & raspberry	6.50

We are happy to provide allergen guidelines for all our menu items, for more detailed information or our gluten free menu please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed. Please ask for our gluten free menu.

Small plates (4 for a score £20)

Nocellara, Gaeta and Cerigniona olives (pb) £5.00

Vegan feta, blush tomato and courgette (pb) £6.50

Warm chorizo sausage, roquito peppers £6.00

Contains: Soya, Milk

Red pepper hummus, warm pitta £5.00

Contains: Gluten, Sesame

Hampshire potted trout, melba toasts £6.50

Contains: Gluten, Fish, Soya, Milk, Mustard, Sulphur Dioxide

Halloumi fries, tomato salsa £6.00

Contains: Milk

Crispy beef bao bun, cho gochujang sauce £6.50

Contains: Gluten, Soya, Celery, Mustard, Sesame

Garlic and chilli king prawns £7.00

Contains: Crustaceans, Milk

Tomato and basil fritters, herb aioli £6.00

Contains: Gluten, Egg, Fish, Milk, Mustard, Sulphur Dioxide

Manchego, crisp bread and quince £5.50

Contains: Gluten, Milk

Crispy baby squid, sweet chilli sauce £6.00

Contains: Gluten, Molluscs

Sausage roll with piccalilli £6.00

Contains: Gluten, Egg, Milk, Mustard, Sulphur Dioxide

Marinated Cantabrian Anchovies, salted butter, shallot, crisp bread £10.50

Contains: Gluten, Fish, Milk, Sulphur Dioxide

Charcuterie plate, Dorset venison and pork pepperoni, coppa and air-dried ham £11.50

Contains: Gluten, Milk, Mustard, Sulphur Dioxide

Wild Mushroom and tarragon risotto, toasted seeds, truffle oil £7.00

Butternut squash soup with sage-roasted pumpkin seeds £5.95

Contains: Gluten, Milk, Celery

Large plates

Chicken Milanese, garlic & sage butter, goats curd and lemon green salad and fries £15.00

Contains: Egg, Milk

Deep fried cod in beer batter, chips, mushy peas, tartare sauce £15.00

Contains: Egg, Fish, Sulphur Dioxide

Steak burger, grilled bacon, Cheddar, spiced tomato mayonnaise, coleslaw, fries £14.00

Contains: Gluten, Egg, Soya, Milk, Mustard, Sulphur Dioxide

Moving mountains burger, battered onion rings, vegan mayonnaise and fries (pb) £14.00

Contains: Gluten, Soya, Mustard, Sulphur Dioxide

Crispy beef salad, sweet chilli sauce, roasted cashew nuts £14.00

Contains: Nuts, Soya, Celery

Herbed quinoa salad, aubergine, toasted cashews, tomatoes, seeds and a tahini dressing (pb) £12.00

Contains: Nuts, Celery, Sesame, Sulphur Dioxide

Add Chorizo, Garlic & Chilli King Prawns or vegan feta (pb) £4.00

Home Farm pork and leek sausages, buttered mash potatoes, onion gravy £14.00

Contains: Gluten, Milk, Celery, Sulphur Dioxide

Onglet “Steak frites” béarnaise sauce, watercress salad (Best served pink) £16.50

Contains: Egg, Soya, Milk, Mustard, Sulphur Dioxide

Pan fried Sea Bass with crab tortellini, samphire, pea puree and fennel gel £18.00

Contains: Gluten, Crustaceans, Egg, Fish, Milk, Celery, Sulphur Dioxide

Sides

Mixed salad (vg) £4.00

Buttered vegetables £4.00

Contains: Milk, Sulphur Dioxide

Beer battered onion rings £4.00

Fries £4.00

Chunky chips £4.00

Truffle and parmesan Fries £5.00

Contains: Milk

Puddings

Gin and tonic jelly with rhubarb sorbet £6.50

Contains: Milk, Sulphur Dioxide

Triple chocolate brownie, chocolate sauce, vanilla ice cream £7.00

Contains: Egg, Soya, Milk

Sticky toffee pudding, toffee sauce, vanilla ice cream £7.00

Contains: Egg, Soya, Milk

Lemon posset, meringue & raspberry £6.50

Contains: Egg, Milk

vanilla

Contains: Milk

honeycomb

Contains: Milk

chocolate

Contains: Milk

Vegan vanilla

lemon sorbet

raspberry sorbet

passion fruit sorbet

Vegan raspberry ripple

Cheshire Farm ice cream choose two scoops from; £4.00

Contains: Milk

Cheshire Farm ice cream choose three scoops from; £6.00

Contains: Milk

Nibbles board £20.00

SEVENROOMS NO SHOW SEVENROOMS NO SHOW £10.00

Deep fried cod in beer batter with chips, mushy peas and tartare sauce £10.00

Contains: Egg, Fish, Sulphur Dioxide