



THE QUEENS ARMS

Wednesday 22nd February - Dinner

This week's wines:

Deep Roots, Fairtrade Chardonnay Viognier, California - ~~£24.95~~ £20.95

San Silvestro, Nebbiolo, Piedmont, Italy - ~~£27.15~~ £23.00

Roast tomato & basil soup	4.50
Blood orange, confit duck, chicory, crouton & baby leaf salad	6.50
Rope grown Scottish mussels, wine, parsley, garlic & cream (add chips £2)	7.00/10.50
Romero & sweet bell pepper, basil, parmesan risotto	7.50/11.00
Seared Scottish scallops, frisee & pancetta salad	8.50
Grilled Portobello mushroom, goat's cheese, sundried tomato & chili pesto	6.00
Wild boar & apple sausages, mashed potato & onion gravy	10.00
Homemade Aberdeen Angus beef burger & chips (add smoked bacon 50p, cheddar 50p)	10.00
Beer battered haddock, chips, peas & tartare sauce	13.00
Grilled skate, new potatoes, spinach, cherry tomatoes & capers	14.00
Braised lamb shank, celeriac mash, kale	14.50
Roast butternut squash, red onion, sage & Glynhynod cheese pie, rocket salad	10.00
Cote de boeuf, chips, watercress & green peppercorn jus	18.50
Chips, mash, baby leaf salad, kale	3.00 each
Ice cream (3 scoops – chocolate, vanilla, honeycomb, cherry, salted caramel, hazelnut)	4.50
Blood orange sorbet	4.50
Yorkshire Rhubarb crumble & vanilla ice cream	5.50
Sticky toffee pudding & honeycomb ice cream	5.50
Walnut & chocolate brownie, hazelnut ice cream	5.50
Rippon Cheese Store specialist cheese, quince jelly & oatcakes	6.50
Dorset Blue Vinney & Smoked Celtic Promise	

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A discretionary service charge of 12.5% will be added to tables of 10 or more