

THE QUEENS ARMS

SUNDAY ROAST

SHARING ROAST

An individual **JOINT OF MEAT** served with all the **TRIMMINGS**, followed by **DESSERT!**

£35 FOR 2 PEOPLE

INDIVIDUAL ROAST

A **ROAST** for **ONE PERSON** served with all the **TRIMMINGS!**

£16.95

SHARING SUPPERS

MIXED PLATTER TWO DAYS

Bring a **DATE** and make it **REIGN** with a **MIXED PLATTER** to share, washed down with a pint of **COLD TOWN BEER**, glass of **FIZZ** or a selected **SOFT DRINK** per person.

£26 FOR 2 PEOPLE

STEAK SUPPER CLUB WEDNESDAYS

Two juicy 7oz **RIB-EYE STEAKS** with **CHIPS** & a **COMPLIMENTARY BOTTLE** of **HOUSE WINE**.

£30 FOR 2 PEOPLE

COCKTAILS

- ALL £9 EACH -

MIMOSA

Solerno blood orange liqueur, fresh orange juice, topped with Prosecco

BREAKFAST MARTINI

Edinburgh Gin, Cointreau, fresh lemon juice & orange marmalade

BAKEWELL SPRITZ

Edinburgh Raspberry Gin, almond liqueur, fresh lemon juice, topped with Prosecco

THE EXECUTIONER BULL

Absolut Vodka, spiced tomato juice, red wine float

BLOODY MARIA

Bombay Dry Gin, Queens Arms Bloody Mary mix

BLOODY SNAPPER

El Jimador Blanco Tequila, QA Bloody Mary mix

SUNDAY ROASTS & PIES

SHARING ROAST* £35
(recommended for 2 people)
Sharing roast of the day served with Yorkshire puddings, roasties, gravy, root veg mash, seasonal veg. Followed by today's sharing dessert.
PLEASE ASK YOUR SERVER FOR TODAY'S MEAT



Add **EXTRA YORKIES, GRAVY & ROASTIES** for £5
Add **EXTRA VEGETABLES** for £4

THE QUEEN'S ARMS PIE £26
Large pie for two to share, potato mash, seasonal veg, homemade gravy.

PLEASE ASK YOUR SERVER FOR TODAY'S FILLING

INDIVIDUAL ROAST OF THE DAY* £16.95
Roast of the day, Yorkshire pudding, homemade gravy, root veg mash, roasties, seasonal vegetables.

PLEASE ASK YOUR SERVER FOR TODAY'S MEAT

LIGHT BITES

HOMEMADE SOUP OF THE DAY v £5
Crusty bread

BEEF SHIN CROQUETTES £7.50
Garlic mayonnaise

SUMMER PICNIC PIE v £7.50
Roasted aubergine, peppers, courgettes, Crowdie cheese, cornichons, garden salad

SMOKED CHICKEN SALAD N* £8
Stornaway black pudding, toasted almonds, rocket salad, red wine dressing

SIDE ORDERS

HAND CUT CHIPS v £4
Garlic mayonnaise

MAC N' CHEESE v £5

GARLIC BREAD v £4

SEASONAL VEGETABLES GF/V £4
Garlic butter

HOUSE LEAVES GF/V £4
Rd wine dressing

BIGGER BITES

PAN FRIED SALMON GF £15
Creamy tarragon sauce, heritage potatoes, broccoli

LENTIL & SWEET POTATO FRITTERS v/*VG £13.50
Pepperonata, roasted cauliflower, sumac yoghurt, red chard salad

BATTERED PETERHEAD HADDOCK £13.50
Hand-cut chips, tartar sauce, mushy peas, lemon

SCOTCH LAMB £15.50
Pearl barley risotto, wilted greens

BEEF BURGER* £11
Toasted onion bun, lettuce, tomato, red onion, relish, hand-cut chips



Add **TOPPINGS** for £1.50 EACH
MATURE CHEDDAR / APPLEWOOD SMOKED CHEDDAR
SMOKED STREAKY BACON / STORNOWAY BLACK PUDDING

SWEETS

LEMON & SUMMER BERRY BUNDT CAKE £6
Whipped raspberry cream

PROFITEROLES £6.50
Salted caramel & chocolate sauce

SPICED CHOCOLATE TART £6.50
Ginger-nut biscuit base, vanilla ice cream

TRIO OF ARRAN ICE CREAMS & SORBETS GF £6
Salted caramel & chocolate sauce

PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOURS

BOARD OF SCOTTISH CHEESES £9
Cornichons, Isle of Arran oatcakes, chutney

v = VEGETARIAN / VG = VEGAN / GF = GLUTEN FREE / N = NUTS / * = CAN BE MODIFIED TO A DIETARY REQUIREMENT.
FOR ADVICE ON SPECIFIC ALLERGENS CONTAINED IN ANY OF OUR DISHES, PLEASE ASK YOUR SERVER.