

SNACKS & SIDES

BUTTERMILK FRIED CHICKEN & PICKLE SKEWER <i>Ranch dressing</i>	7
CHILLI CHEESE FRIES GF	6
CRISPY BREAD V <i>Marinated olives & red walnut pesto</i>	4
HAND CUT CHIPS V <i>Garlic mayo</i>	4.5
CRISPY TOPPED MAC & CHEESE V	4.5
PRETZEL, COLD TOWN CHEESE DIP V	4.5
BEER BATTERED ONION RINGS V	4.45
DUCK CONFIT POTATO CUBES <i>Truffle oil, parmesan</i>	5.5

LIGHT BITES

HOMEMADE SOUP OF THE DAY V <i>Crusty bread & herb butter</i>	5.5
BEEF SHIN SCOTCH EGG <i>Cherry cola BBQ Leithal Sauce</i>	7.75
CONFIT BEETROOT, GOATS CHEESE & TARRAGON MOUSSE SALAD V <i>Giant couscous, tenderstem broccoli, toasted pine nuts, herb dressing</i>	7
HAM HOUGH & BLACK PUDDING CROQUETTES <i>Celeriac, apple and wholegrain mustard remoulade</i>	8
EAST COAST CRAB & PRAWN SPRING ROLLS <i>Crispy Asian sesame slaw, lemongrass and chilli sauce</i>	8.25

SANDWICHES

Monday to Saturday until 5pm

Add a **MUG OF SOUP** or **SIDE OF CHIPS** for 2.5

GRILLED CHEESE & HAM <i>Toasted granary, pulled ham, smoked applewood cheddar, tomato relish</i>	7.95
CBLT MAYO BUN <i>Buttermilk fried chicken, crispy smoked streaky bacon, gem lettuce, tomato, garlic mayo</i>	8.5
VEGGIE BALLS MELT PB* <i>Veggie meatballs, rich tomato sauce, melting mozzarella, focaccia</i>	8.5
BEEF STEAK SANDWICH	9.5



V VEGETARIAN | PB PLANT-BASED | GF GLUTEN FREE

Although every effort is made to provide allergen free meals, we use products that contain them in our kitchen and cannot rule out contamination. Please inform your server of any allergies or dietary requirements when ordering.

* = dishes can be modified to accommodate respective diets (I.e. **V*** = can cater for vegetarians)

BIGGER BITES

THE QUEEN'S CHEESE & BACON 6oz BURGER GF* <i>Toasted brioche bun, lettuce, tomato, pickles, burger sauce & hand cut chips</i>	14
FISH & CHIPS <i>Beer battered Peterhead haddock, hand cut chips, tartare sauce, mushy peas, lemon</i>	14
ALLOTMENT BURGER PB* <i>Toasted bun, grilled patty, mozzarella, lettuce, tomato, garlic mayo & hand cut chips</i>	12.95
ROYAL MAC & CHEESE <i>Triple cheese macaroni, pulled ham hough, pork crackling crumb</i>	12.5
STEAK & CHIPS GF* <i>8oz mustard & herb marinated bavette steak, served pink with rocket & parmesan salad, peppercorn sauce, hand cut chips and onion rings</i>	21
GRILLED PRAWNS IN GARLIC BUTTER	4
THE QUEENS ARMS PIE Large Pie for 2 to share <i>Seasonal vegetables, pouring gravy, herb mashed potatoes</i>	26
HAKE FILLET GF <i>Tomato and haricot bean stew, aubergines, butternut squash, tapenade, dill oil</i>	15
HOMEMADE BEETROOT GNOCCHI V <i>Tenderstem broccoli, tomato sauce, crispy kale, slow roasted cherry tomatoes, parmesan</i>	14
CHICKEN SUPREME GF <i>Roasted Jerusalem artichokes, chorizo, duck fat confit potato, broccoli, jus</i>	17

CLASSIC QUEENS DESSERTS

WHITE CHOCOLATE CHEESECAKE <i>Homemade granola, berry compote</i>	6.75
WHISKY & HONEY CRANACHAN GF <i>Berries, whisky cream, oats and honeycomb</i>	6.8
STICKY TOFFEE PUDDING GF <i>Everybody's favourite, served with vanilla ice cream and salted caramel sauce</i>	6.5
CHOCOLATE FONDANT <i>Orange and vanilla sauce, vanilla ice cream</i>	6.75
TRIO OF ARRAN DAIRIES ICE CREAMS PB* <i>Served with homemade honeycomb. Choose from Vanilla, Salted Caramel, Scottish Tablet or Chocolate. We also have a selection of plant-based ices and sorbets. Please ask your server for details.</i>	5.5

KIDS WEE MENU

10 year-olds and under | 8.5

SOUP OF THE DAY V

Followed by a choice of:

MACARONI CHEESE & CHIPS V
FISH FINGERS, MUSHY PEAS & CHIPS
CHEESEBURGER & CHIPS

Finished with a **SCOOP OF ICE CREAM & TOFFEE SAUCE**

THE QUEEN'S FAMOUS SUNDAY ROAST

Served from 12 to 5pm, or until it's gone!

SHARING ROAST Recommended for 2 people <i>14oz roast beef served on a sharing board with roast potatoes, Yorkshire puddings, homemade gravy, seasonal vegetables & cauliflower cheese. Followed by a sharing dessert</i>	44.5
THE QUEENS ARMS PIE Large Pie for 2 to share <i>Seasonal vegetables, pouring gravy, mashed potatoes</i>	26
SQUASH WELLINGTON PB <i>Butternut squash slices encased in mushroom duxelles, wilted spinach & sesame sprinkled puff pastry, served with seasonal greens and a balsamic & red onion gravy</i>	14.5
SINGLE ROAST <i>Roast of the day served with roast potatoes, Yorkshire pudding, homemade gravy, seasonal vegetables & cauliflower cheese</i>	19.5

DRAUGHT

	%	PT
COLD TOWN LAGER	4.0	4.60
COLD TOWN NEIPA	5.5	4.75
COLD TOWN SEASONAL		
<i>Please ask your server for our current offering</i>		
STAROPRAMEN	5.0	5.70
ST MUNGO	4.9	5.40
GUINNESS	4.2	5.10
COLD RIVER CIDER	4.5	4.65

STEWART BREWING

Rotational - ask your server for our current offering.

CASK ALES

Selection of cask ales available. Please ask staff for details.

BOTTLES & CANS

	%	PT
PERONI NASTRO AZZURRO	4.7	4.75
PERONI GLUTEN FREE	5.1	4.75
CORONA	4.5	4.50
HEINEKEN 0.0	0.0	3.50
REKORDERLIG	4.0	5.30
<i>Strawberry & Lime, Apple or Wild Berries</i>		
REKORDERLIG 0%	0.0	5.10
<i>Strawberry & Lime</i>		

THE QUEEN RECOMMENDS

GLENLIVET HOT TODDY 9.50
Glenlivet Founders Reserve, Honey, Lemon

THE QUEEN'S WINTER SOUR 9.50
Glenlivet Caribbean Reserve, Punt E Mes, Maple Syrup, Lemon, Egg White

WHISKY FLIGHTS

12YO | CARIBBEAN RESERVE | 15YO 16.95
15YO | 18YO | 25YO 26.95

**THE
GLENLIVET**



SIGNATURE COCKTAILS

MOJITO

*Havana Club 3yo, Mint, Sugar, Lime
Choose between CLASSIC, or RASPBERRY
or COCONUT & PASSIONFRUIT*
- 9.00 -

OLD FASHIONED

Makers Mark, Sugar, Bitters
- 8.50 -

C*LD FASHIONED

*Makers Mark, Cold Town Chocolate
Cake Stout Syrup, Bitters*
- 8.50 -

ESPRESSO MARTINI

Absolut Vanilia, Kahlua, Espresso, Sugar
- 8.50 -

TOMMY'S MARGARITA

Arette Blanco, Lime, Agave
- 9.00 -

QUEEN'S PASSION

*Absolut Vanilia, Passoa, Passionfruit,
Prosecco*
- 8.50 -

JIM & JUICE

*El Jimador Reposado, La Delfina Pinot
Grigio, Grapefruit Bitters, Lime, Sugar*
- 8.50 -

TROPIC THUNDER

*Appleton Estate, Passoa, Mango, Apple,
Lime, Sugar*
- 8.50 -

PILLOWTALK

*Kwai Feh, Koko Kanu, Cranberry,
Pineapple, Foamer*
- 8.50 -

PERFECT SERVES

All 10

TANQUERAY NO. 10
WHITE GRAPE & APRICOT SODA
GRAPEFRUIT

ROKU
FEVER-TREE SMOKED GINGER ALE
LEMON

PORTOBELLO ROAD
FEVER-TREE MEXICAN LIME SODA
POMEGRANATE SEEDS

SIPSMITH
FEVER-TREE BLOOD ORANGE SODA
STRAWBERRIES

DARNLEY'S ORIGINAL
FEVER-TREE TONIC
LEMON WHEEL

ARETTE BLANCO TEQUILA
RASPBERRY & ROSE FEVER-TREE TONIC
RASPBERRY & LIME



WHITE WINE

LA DELFINA

PINOT GRIGIO, ITALY

175ML 5.65 | 250ML 7.75 | BTL 22

ONE CHAIN THE GOOGLY

CHARDONNAY, AUSTRALIA

175ML 5.65 | 250ML 7.75 | BTL 22

WATERKLOOF

CHENIN, SOUTH AFRICA

175ML 5.75 | 250ML 7.85 | BTL 22.5

MONT ROCHER VILLES VIGNES

VIOGNER, FRANCE

175ML 5.95 | 250ML 8.50 | BTL 23

DOMAINE CASTELNAU

PICPOUL DE PINET, FRANCE

175ML 6.25 | 250ML 8.95 | BTL 25

THE UNDERWORLD

GRENACHE BLANC, SOUTH AFRICA

BTL 28

ZEPHYR

SAUVIGNON BLANC, NEW ZEALAND

175ML 8.2 | 250ML 11.5 | BTL 34

ROSE WINE

THE BIG TOP CARNIVAL

WHITE ZINFANDEL, USA

175ML 5.65 | 250ML 7.75 | BTL 22

CHATEAU ROUTAS

PROVENCE ROSE, FRANCE

175ML 6.75 | 250ML 9.25 | BTL 26

WHISPERING ANGEL

PROVENCE ROSE, FRANCE

BTL 50

RED WINE

HIGHVELD

CABERNET SAUVIGNON, SOUTH AFRICA

175ML 5.65 | 250ML 7.75 | BTL 22

BODEGA CAMINO REAL

RIOJA, SPAIN

175ML 6.15 | 250ML 8.75 | BTL 24

MAN MEETS MOUNTAIN

MALBEC, ARGENTINA

175ML 6.25 | 250ML 8.95 | BTL 25

TIERRA ALTA

MERLOT, CHILE

175ML 6.10 | 250ML 8.75 | BTL 26

MABIS

NEROPASSO, ITALY

175ML 6.95 | 250ML 9.65 | BTL 27

EMILIANA NOVAS GRAND RESERVA

PINOT NOIR, CHILE

BTL 29

SPARKLING

BAROCCO

PROSECCO, ITALY

125ML 5.75 | BTL 25

CASA DEFRA

ROSÉ SPUMANTE, ITALY

BTL 26

MIRABELLO

PINOT GRIGIO SPARKLING ROSÉ, ITALY

BTL 28

PIPER-HEIDSIECK

CHAMPAGNE, FRANCE

BTL 50

SOFT DRINKS

COCA COLA

2.25

DIET COKE / COKE ZERO

2.15

IRN BRU / DIET IRN BRU

2.15

APPLETISER

2.25

RED BULL

2.5

FEVER-TREE

*Tonic Water | Light Tonic | Sicilian Lemonade
Elderflower Tonic*

2

SCHWEPPE

Tonic Water | Slimline Tonic

1.3

SCHWEPPE GINGER BEER

1.75

HIGHLAND SPRING

Still | Sparkling

2.15

DRAUGHT SOFT DRINK

Ask your server for choices

1.8

GLASS OF FRUIT JUICE

Ask your server for choices

2.2

HOT DRINKS

TEAS

Breakfast Tea | Earl Grey | Peppermint Tea | Green Tea

2

ESPRESSO

2.3

DOUBLE ESPRESSO

2.5

AMERICANO

2.5

CAPPUCCINO

2.85

LATTE

2.85

FLAT WHITE

2.75

MOCHA

2.95

MALTS & WHISKEYS

SPEYSIDE

ABERLOUR A'BUNADH £9.50
Orange, black cherries, dried fruit & ginger spiked with dark bitter chocolate

BALVENIE DOUBLEWOOD £4.15
Sweet fruit, honey & vanilla. Mature with nutty & cinammon spices

GLENFIDDICH 12 £3.70
Floral, malty & citrus honey. Sweet finish with a touch of oak & fruit

GLENFIDDICH 18 £7.20
Apples, candid fruits, spicy toffee & a sweet ginger finish

GLENLIVET FOUNDERS RESERVE £3.35
Toffee apples & burnt sugar

GLENLIVET 18 £4.70
Sultanas & sherried peels. Fudge, manuka honey, walnut & apples

GLENLIVET CARIBBEAN RESERVE £5.65
Ripe tropical fruit & brown sugar, along with cinnamon pastries

GLENLIVET 12 £6.45
Buttery & vanilla-rich, though still bright fruity notes

GLENLIVET 15 £9.50
Full & rich with winter spice, cinnamon & cloves & thick oak

GLENROTHES SELECT RESERVE £4.70
Vanilla, coconut & plums with hints of orange

MACALLAN 12 DOUBLE CASK £4.35
Sweet vanilla, dark chocolate & citrus. Soft oak notes & toasted apples.

CAMPBELTOWN

SPRINGBANK 10 £4.15
Citrus, fruit, pears & hints of peat with a sweet vanilla tone

SPRINGBANK 15 £6.15
Fruit salad with hints of caramel, pineapple, guava & passionfruit

LOWLAND

AUCHENTOSHAN 12 £3.70
Toasted almonds, carmalised toffee & tangerine zest

AUCHENTOSHAN 3 WOOD £4.95
Liqueur cherries, dark chocolate, ripe dark forest fruits, dark treacle & toffee

GLENKINCHIE 12 £4.15
Barley, lemongrass, sweet stewed fruits & oak

ISLAY

ARBEG 10 £4.70
Peat notes, espresso, treacle & liquorice

ARBEG UIGEADAIL £5.95
Taking its name from the loch which provides the peat-laden water for Ardbeg

BOWMORE 12 £3.95
From the original Islay distillery, warm & delicious with subtle dark chocolate

BUNNAHABHAIN 12 £4.15
Fresh, sweet sea air, nutty & malty sweetness

CAOL ILA 12 £4.35
Peppermint, damp grass, cigar leaves, with spicy peppered warmth

LAGAVULIN 16 £5.15
Peat, sherry & oak with a treacled sweetness

LAPHROAIG 10 £4.35
Peat, salty tang, oats & a dry smoky finish

ISLANDS

ISLE OF JURA 10 £3.70
Gentle oak & blossom with a fudgy sweetness

HIGHLAND PARK 12 £3.70
Floral, honey, citrus & cream

HIGHLAND PARK 18 £11.15
Sweet smoke, fresh cut apples, kelp, honey, sea salt & smoked bacon

HIGHLAND

DALMORE 12 £4.15
Warm coffee notes, cereal & butter with Seville marmalade & fruit cake

DALWHINNIE 12 £3.95
Silky, fruity berry palate & long, warm finish

DEANSTON 12 £4.50
Soft vanilla, allspice, coconut & rich toffee

EDRADOUR £4.15
Rich, creamy & malty with vanilla & honey, a hint of smoke, sherry & spices

GLENGOYNE 10 £3.70
Clean, smooth & warming. Fresh green apples, oak & toffee with a malty finish

GLENGOYNE 18 £7.15
Apple compote, christmas pudding & oranges in syrup, hints of pear drops & vanilla

GLENMORANGIE 10 £3.70
Very fruity with rich lemon, apples & spices with a tiramisu finish

OBAN 14 £4.70
Smoky with hints of citrus & seaweed

OLD PULTNEY £4.15
Herbs & almond with notes of oak & spices

OTHER

FAMOUS GROUSE £3.50

NAKED MALT £3.70

JAMESON £3.70

OLD & RARE

BALVENIE PORTWOOD £15.15
White peach & smoke on the nose. Red fruits, raisins & floral honey with a bitter cocoa finish.

GLENFIDDICH 26 £39.95
Created to honour Glenfiddich's line of continuous family ownership since William Grant founded the distillery in 1887. Vibrant with soft brown sugar & vanilla sweetness. A deep oak flavour gradually builds, with hints of spice & liquorice shining through.

GLENMORANGIE SIGNET £18.75
A stunning Glenmorangie with plenty of chocolate, coffee, treacle and orange notes. A complex mix of some of Glenmorangie's oldest stock, with some heavily roasted barley. A cracking whisky.

LAPHROAIG 25 £49.95
Laphroaig 25 Year Old is the perfect marriage of sherried, oaky flavours from the European Oloroso sherry casks and the creamy, smooth, sweet flavours from the ex-American bourbon barrels. The burst of peat that fills the mouth is quickly restrained by a sherry sweetness that slowly develops into spicy apple fruitiness.

MACALLAN RARE CASK £19.95
With rarity at its core, this whisky is crafted from casks so rare they will never again be used in any macallan whisky. Soft notes of vanilla & raisin give way to apple, lemon & orange balanced by root ginger, cinammon, clove & nutmeg. Finished with chocolate & citrus zest.

GLENLIVET 25 £50.95
One of Glenlivet's most beautiful creations matured in Oloroso sherry oak casks. On the nose you get chewy sultanas & morello cherry, balanced out by dried herbs & cooked fruit. A thick & smooth whisky with strong toffee & walnut notes that finish on a wintery note with hints of Christmas spices & dried fruits.