



Charcoal BBQ & Oven

We love using traditional BBQ'ing & smoking methods with our Big Green Egg. You'll also find plenty of other cooking styles and tastes as we move through the seasons.

Our trusted suppliers:

Meat: Ray Camplejohn, been in the business 60 years. Syston

Vegetables: Stuart @ the Veg Factor, Veg sourced locally & daily trips to Covent garden. Barrow upon soar

Cheese: Tim @ the Melton Cheese Board. Melton Mowbray

Ice creams: Jude's Winchester

Local bakery. Emerson & Wests Market Harborough

Fish: M&J Seafood, the best possible fish. Birmingham

TRADITIONAL SUNDAY MENU (ON SUNDAY FUNNILY ENOUGH)

Two Courses £18.50
Three courses £22.50
12-6pm

GARDEN ROOM & TERRACE

Please ask if you have a special occasion coming up and we seem to fit the bill.

L.A. STEAKS

Deals... steals...

steaks of the flamin' century

Steak Night: Thursdays 5.30-9.30pm

NEXT EVENT

We'll keep you posted on our latest events and news

FOOD SERVICE TIMES

Monday 12-2.30pm, 5:30-9.30pm
Tuesday 12-2.30pm, 5:30-9:30pm
Wednesday 12-2.30pm, 5:30-9:30pm
Thursday 12-2.30pm, 5:30-9:30pm
Friday 12-2.30pm, 5:30-9:30pm
Saturday 12-9.30pm
Sunday 12-6pm

SANDWICHES

available 12-5pm Monday - Saturday

Pub smoked pork, sage & onion stuffing, apple chutney, white or brown farmhouse, home cut chips	£8.50
Our famous fish finger sandwich, home made tartare sauce, white or brown farmhouse, home cut chips	£9.50
Rare roast 35 day steak, mushroom & stilton sauce, ciabatta, home cut chips	£10.00
Smoked mackerel, spring onion & fried duck egg open toasted sandwich, white or brown farmhouse, home cut chips	£8.50
Spiced falafel & courgette ciabatta, mint yoghurt (v,ga)	£8.00

STARTERS & LIGHT LUNCH

Small/large

Home made soup, local breads (v,ga)	£5.25
Warm local bakery sourdough, burnt butter, local rapeseed oil & balsamic (v)	£3.75pp
British mussels, English cider & shallot cream sauce, local breads (ga) <i>(main course includes home cut chips)</i>	£7.25/£14.50
Glazed puff pastry shallot tart, balsamic cured tomatoes & rocket salad (v)	£6.50/£12.50
Chicken wings, spring greens & bacon broth, watercress salad (g)	£6.50
Crispy soft-boiled duck egg, thyme soldiers, celeriac slaw. watercress (v)	£6.25
Rabbit & ham hock terrine, LA piccalilli, ciabatta toast (ga)	£6.50
Scottish salmon fishcakes, pickled radish & cucumber salad, chunky tartare sauce <i>(main course includes home cut chips)</i>	£7.00/£13.50
Pan fried scallops, cauliflower couscous, roasted cauliflower purée, sesame seed & lemon dressing (g)	£9.50

Our Famous 'Taste of The Arms' platter

A selection of starters and classics in miniature *(minimum two people to share)*:
Soups & breads; Crispy whitebait; Mini ham 'n' chips; Beer battered fish;
Rabbit & ham hock terrine; Falafel & mint yoghurt £8.75pp

SPRING MAINS

Wild mushroom risotto, poached hen's egg, watercress & truffle oil, parmesan biscuit (v,g)	£12.00
Pub smoked chicken breast, butter-poached vegetables, potato fondant, carrot purée, tarragon cream (g)	£13.50
Roasted salmon fillet, blood orange quinoa, tenderstem broccoli, citrus hollandaise, toasted almonds (g)	£14.50
Slow roasted pork belly, dauphinoise potato, burnt apple & celeriac purée, buttered kale, cider jus	£15.50
Pan fried Stone Bass fillet, saffron baby potatoes, charred baby gem, shallot & white wine cream (g)	£15.50
Braised ox cheek, mustard mash, buttered greens & red wine jus	£15.00
Pan fried scallops, cauliflower couscous, roasted cauliflower purée, sesame seed & lemon dressing, parmesan truffled fries	£19.00
Catch of the day ... <i>please ask</i>	£M/P
Vegetarian dish of the day ... <i>please ask</i>	£M/P
Season's best... <i>showcasing the best meat and vegetables, please ask</i>	£M/P

SHARERS & CLASSICS FROM THE CHARCOAL

Our famous 35 day aged (Hereford, 14oz) Chateaubriand for two to share, dauphinoise potatoes, green beans, pepper sauce (g)	£23.50pp
BBQ baby back pork ribs, our own rub, James' secret sauce, beetroot & cabbage slaw, spiced fries (ga)	£16.50

STEAKS, BAKES & KITCHEN CLASSICS

British mussels, English cider & shallot cream sauce, local breads (ga) <i>(main course includes home cut chips)</i>	£7.25/£14.50
Scampi in a basket, home cut chips, chunky tartare	£11.00
Fish & Chips: sustainably caught, ale battered fish, garden pea purée, home cut chips, chunky tartare	£12.00
Pie of the week ... <i>please ask... our pies may take up to 20 minutes as they don't go near a microwave</i>	£M/P
LA burger, sesame seeded bun, home-cut chips, tomato relish, slaw, onion rings <i>add: pulled pork £2, Stilton £1.50, cheddar, bacon £1 each</i>	£11.00
Thick cut honey & mustard roast ham, home cut chips, duck egg, homemade pineapple chutney (g)	£13.00
8oz chargrilled ribeye steak (35 day aged, Hereford), spiced fries, portobello mushroom, pub dried tomato, peppercorn sauce, watercress (g)	£20.00
6oz fillet steak, home cut chips, pub dried tomato, rocket & Old Winchester cheese, Madeira sauce (g)	£24.00

SIDES

Baby potatoes	Buttered English greens	Skinny Fries/Home cut chips	£3.00
Peas & bacon	Onion rings		
Cheesy chips	Rocket & Old Winchester salad		£3.50
English side salad			£3.25

Please ask for full allergy information. Dishes may contain nuts or nut traces. Fresh fish, unsurprisingly, may contain bones.

Pies will be made with love and puddings may contain calories. Weights are shown uncooked.

We're only human, if we make a mistake please take time to tell us, we can help you, trip advisor can't!

Our staff receive 100% of any tips. Service is not included. (v) Suitable for vegetarians. (g) gluten free. (ga) gluten adaptable