



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

Slow cooked beef, fresh horseradish & rocket cream, open sandwich, toasted white or brown farmhouse, home cut chips	£8.75
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
Lemon & dill poached salmon, watercress & citrus crème fraiche, white or brown farmhouse, home cut chips (ga)	£8.50
Roasted red pepper, avocado & feta, rustic ciabatta, home cut chips (v,ga)	£8.00

STARTERS & LIGHT LUNCH

Small/large

Home made soup, local breads (v,ga)	£5.25
Warm Emerson & Wests breads, honey & cumin butter, local rapeseed oil & balsamic (v)	£3.75pp
Warm salt-baked artichoke, blood orange & feta salad, house dressing (v,g) (small/large)	£6.50/£12.50
Pan roasted pigeon, heritage beetroot, horseradish, endive spear, candied hazelnut (g)	£7.00
Classic butter poached asparagus, poached duck egg, spiced sour dough crumb, hollandaise (v,ga)	£6.75
Potted ham hock, shallot & caper, gribiche sauce, ciabatta toasts (ga)	£6.75
Crab & tiger prawn fritter, chilli jam, romaine lettuce (ga) (available as a main course with home cut chips)	£7.00/£13.50
Pan fried scallops, broccoli purée, crispy cabbage, toasted almonds (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;
Potted ham hock; Artichoke, blood orange & feta salad (v) £8.95pp

EARLY SUMMER MAINS

Parsley pearl barley risotto, wild mushrooms, confit garlic purée, duck egg (v)	£12.00
BBQ chicken breast, mushroom, tomato & sweet pea cassoulet, white bean & bacon broth (g)	£13.50
Pan roasted Pollock, herb dried tomato & pea risotto, watercress dressing (g)	£15.50
Herb crusted lamb loin, broad bean, pea & fennel fricassée, potato fondant	£17.50
Charred mackerel fillets, warm new potato & heritage tomato salad, compressed cucumber, pickled red onion (g)	£14.50
Grilled steak & Stilton salad, heritage beetroot, romaine lettuce, new potatoes, blue cheese dressing	£14.25
Pan fried scallops, broccoli purée, crispy cabbage, toasted almonds, skinny fries	£19.00
Catch of the day ... please ask	£M/P
Vegetarian dish of the day ... please ask	£M/P
Season's best... showcasing the best meat and vegetables, please ask	£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 smoked whole chicken for two to share, rosemary & rapeseed new potatoes, garlic aioli, coleslaw, rocket salad (ga)	£12.75pp

STEAKS, BAKES & KITCHEN CLASSICS

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 ... please ask... our pies may take up to 20 minutes as they don't go near a microwave	£M/P
LA burger, sesame seeded bun, home-cut chips, tomato relish, slaw, onion rings add: pulled pork £2, Stilton £1.50, cheddar, bacon £1 each	£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 (35 day aged, Hereford), smoked bone marrow, mushroom crumb, heritage carrots, creamy mash potato, summer greens, red wine sauce (g)	£25.50

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