



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

Roast chicken, red pepper & rocket club, white or brown farmhouse, home cut chips	£9.00
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
North Atlantic prawns, baby gem, avocado & smoked paprika open sandwich, white or brown farmhouse, home cut chips	£8.75
Field mushroom, garlic & rocket ciabatta, home cut chips (v,ga)	£8.00

STARTERS & LIGHT LUNCH

Small/large

Home made soup, local breads (v,ga)	£5.25
Emerson & West's bakery roast garlic & rosemary focaccia, marmite butter & balsamic (v)	£3.80pp
Grilled halloumi, kimchi cabbage salad, honey & lemon dressing (v,g)	£6.50
Charred Red Mullet fillet, kohlrabi & artichoke purée, glazed shallots & tapioca crisp (g)	£7.00
Crispy pan roasted lamb sweetbreads, minty peas, carrots & mushrooms (g)	£6.75
British mussels, white wine & garlic cream sauce, toasted sour dough (g) <i>(available as a main course with skinny fries)</i>	£7.25/£14.50
Potted braised beef, parsley, horseradish & pickled shallots, ciabatta crisps (ga)	£6.50
Butternut squash, pearl barley & confit lemon tagine, coriander crème fraîche (v,g) <i>(available as a main course with buttered new potatoes)</i>	£6.50/£13.00
Pan fried scallops, peas & bacon, black pudding purée (g) <i>(as a main with sauté new potatoes)</i>	£10.00/£20.00

Our Famous 'Taste of The Arms' platter

A selection of starters and classics in miniature *(minimum two people to share)*:
Soups & breads; Crispy whitebait; Honey & mustard roast ham; Beer battered fish;
Potted braised beef; Grilled halloumi (v) £9pp

LATE SUMMER MAINS

Wild mushroom, garlic & spinach linguini, garlic ciabatta (v)	£12.00
BBQ chicken breast, creamy wholegrain mash, hispi cabbage, red wine sauce (g)	£14.00
Pan fried Sea Bass fillet, leeks & potatoes, thyme & mushroom sauce (g)	£14.50
Roasted Turbot supreme, bacon fat, confit pink firs potato, caramelised onions, red wine reduction (g)	£16.00
Pan fried pave of venison, mini venison cottage pie, creamed cabbage & bacon, roasting juices (g)	£16.50
Roast breast of Gressingham duck breast, potato dauphinoise, braised chicory, plum jus (g)	£17.50
Pan fried scallops, peas & bacon, black pudding purée, sauté new potatoes (g)	£20.00
Catch of the day ... <i>please ask</i>	£M/P
Vegan 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, gratin baby potatoes, green beans, pepper sauce (g)	£23.50pp
BBQ smoked whole chicken for two to share, roasted autumn vegetables, smoked red pepper ketchup, home cut chips	£12.75pp

STEAKS, BAKES & KITCHEN CLASSICS

Scampi in a basket, home cut chips, chunky tartare	£11.25
Fish & Chips: sustainably caught, ale battered fish, garden pea purée, home cut chips, chunky tartare	£13.00
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, toasted brioche bun, home-cut chips, tomato relish, our slaw, onion rings <i>add: pulled pork £2, Stilton £1.50, cheddar, bacon £1 each</i>	£11.25
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, rocket & watercress peppercorn sauce (ga)	£21.00
Pan seared 6oz fillet steak (35 day aged, Hereford), pub dried tomato, rocket, Stilton sauce, home cut chips (g)	£24.50

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