



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

THE "BIG" SWITCH ON!!

Join us for mulled wine, mince pies live music, flambe circus theatre festive fun to see the inaugural Switch on of our Christmas lights!
Sunday 25th November

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

SANDWICHES

available 12-5pm Monday - Saturday

All sandwiches are served with a mini cup of soup

Toasted honey mustard ham & vintage cheddar, white or brown farmhouse, home cut chips (ga)	£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 (ga)	£10.00
North Atlantic prawns, baby gem, avocado & smoked paprika open sandwich, white or brown farmhouse, home cut chips (ga)	£8.75
Creamy field mushroom & spinach open sandwich, crispy fried hen's egg, white or brown farmhouse home cut chips (v,ga)	£8.50

STARTERS & LIGHT LUNCH

Small/large

Home made soup, local breads (v,ga)	£5.25
Emerson & West's bakery charred rosemary focaccia, honey butter, balsamic (v)	£3.80pp
Baked feta, honey, grapes & chilli, almonds, toasted breads (v,ga) (as a main with new potatoes)	£6.50/£13.00
Smoked mackerel & leek tartlet, confit duck egg, rocket (g)	£6.75
Pan fried wood pigeon breast, salt baked beetroot, winter greens (g) (main with mashed potato)	£6.75/£13.50
British mussels, smoked bacon, sweet madeira sauce, toasted sour dough (ga) (available as a main course with skinny fries)	£7.25/£14.50
Potted braised beef, parsley, horseradish & pickled shallots, ciabatta crisps (ga)	£6.50
Grilled halloumi, kimchi cabbage salad, honey & lemon dressing (v,g)	£6.50
Pan fried scallops, twice cooked pork belly, cauliflower purée (g) (as a main with sauté new potatoes)	£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;
Pan fried wood pigeon breast, salt baked beetroot; Grilled halloumi (v) £9pp

AUTUMN MAINS

Spiced potato, spinach & squash bake, chive creme fraîche, garlic ciabatta (v,ga)	£12.00
BBQ smoked chicken breast, butternut & carrot giant couscous, potato crisps, thyme jus	£14.00
Pan fried Sea Bass fillet, leeks & potatoes, thyme & mushroom sauce (g)	£14.75
Roast Hake fillet, herb crushed new potatoes & capers, lemon & butter sauce (g)	£16.00
Pan fried pave of venison, mini venison cottage pie, creamed cabbage & bacon, roasting juices (g)	£17.50
Slow cooked pork belly, bok choy, creamy mash, apple & mushroom purée (g)	£15.50
Pan fried scallops, twice cooked pork belly, cauliflower purée, sauté new potatoes (g)	£20.00
Catch of the day ... please ask	£M/P
Vegan 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, 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 ... please ask... our pies may take up to 20 minutes as they don't go near a microwave	£M/P
LA burger, toasted brioche bun, home-cut chips, tomato relish, our slaw, onion rings add: pulled pork £2, Stilton £1.50, cheddar, bacon £1 each	£11.25
Thick cut honey & mustard roast ham, home cut chips, duck egg, homemade pineapple chutney (ga)	£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 (ga)	£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