



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

'Six Nations Wine Night'

Keep your eyes on the ball and look out for information on our first wine and food night. Watch this space!

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

All sandwiches are served with a mini cup of soup

Roast pork loin, caramelised apple sauce, sage & onion stuffing, toasted ciabatta, 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 (ga)	£10.00
Lemon & dill smoked salmon, chive cream cheese, sesame seed bagel, home cut chips	£9.00
Chickpea & smoked red pepper hummus, rocket, 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 sourdough, smoked red pepper hummus, aged balsamic, rapeseed oil (v)	£3.80pp
Potted Tunworth cheese & truffle oil, rye bread, pickled mushrooms (v,ga)	£7.00
Crispy smoked chicken wings, blue cheese dip, apple & celeriac remoulade (ga)	£6.50/£13.00
<i>(available as a main course with home cut chips)</i>	
Grilled sardines on sour dough toast, caper & lemon butter, watercress (ga)	£6.75/£13.50
<i>(available as a main course with buttered new potatoes)</i>	
British mussels, fennel, shallot & chilli tomato sauce, toasted sour dough (ga)	£7.25/£14.50
<i>(available as a main course with skinny fries)</i>	
Duck liver pâté, toasted brioche, pub chutney (ga)	£6.75
Charred sprouting broccoli, romesco sauce, toasted almonds (vegan,g)	£6.50
Pan fried scallops, sweet potato purée, bacon, crispy kale (g)	£10.00/£20.00
<i>(available as a main with skinny fries)</i>	

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;
Smoked chicken wings; Charred sprouting broccoli, romesco sauce £9pp

MIDWINTER MAINS

Homemade faggots, creamy mash, proper mushy peas, braising juices	£13.50
Miso roasted aubergine, chilli & coriander cous cous, marinaded tofu dressing (vegan)	£12.00
Smoked chicken breast, potato terrine, creamed leeks & bacon, red wine jus (g)	£14.00
Roast cod fillet, shell fish bouillabaisse, garlic sour cream, local breads (ga)	£15.75
Garlic & chilli shell-on prawns, rice noodles, lime, ginger & spring onion ramen (g)	£15.00
Slow cooked pork belly, beetroot & potato rosti, winter greens, cider jus (g)	£15.50
Pan fried scallops, sweet potato purée, bacon, crispy kale (g)	£10.00/£20.00
<i>(main course served with skinny fries)</i>	
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
Surf and turf to share: 20oz T bone steak, Cafe de Paris butter, chilli & garlic king prawns, sauté mushrooms, beer battered onion rings, skinny fries	£20.00 pp

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
Today's pie ... <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	£11.25
<i>add: pulled pork £2, Stilton £1.50, cheddar, bacon £1 each</i>	
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), pub dried tomato, skinny fries, watercress peppercorn sauce (ga)	£21.00
Chargrilled T-bone steak (35 day, Hereford), pub dried tomato, Café de Paris butter, home cut chips (ga)	£28.00

SIDES

Baby potatoes	Buttered English greens	Skinny Fries/Home cut chips	£3.25
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