



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 £19

Three courses £23.50
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

'Mother's Day'

Book while you still can...

Sunday 31st March

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

Harissa marinated chicken breast, honey mustard mayonnaise, toasted pitta bread, 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
Smoked mackerel fillet open sandwich, toasted caraway bread, pickled samphire, home cut chips	£9.00
Welsh rarebit open sandwich, white or seeded brown farmhouse, home cut chips (v)	£8.50

STARTERS & LIGHT LUNCH

Small/large

Home made soup, local breads (v,ga)	£5.25
Emerson & West's bakery sun-dried tomato focaccia, garlic butter, balsamic & rapeseed oil (v)	£3.80pp
Twice baked vintage cheddar cheese & chive soufflé, toasted focaccia (v)	£7.00
Parma ham, rocket & parmesan salad, balsamic cherry tomatoes (g)	£6.50
Garlic, spring onion, coriander & chilli king prawns, toasted sour dough (ga)	£7.00
British mussels, garlic, parsley, white wine & cream sauce, toasted local breads (ga) <i>(available as a main course with skinny fries)</i>	£7.50/£15.00
Pork shoulder, parsley & pistachio rilette, toasted ciabatta toasts, pub piccalilli (ga)	£6.75
Chargrilled sweetcorn on a skewer, toasted sesame seeds, yakitori sauce, radish slaw (vegan,g) <i>(available as a main course with skinny fries)</i>	£6.50/£12.50
Baked king scallops in the shell, roast cauliflower purée, herb crumb (ga) <i>(available as a main with buttered 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 fingers;
Pork shoulder, parsley & pistachio rilette; Chargrilled sweetcorn on a skewer £9pp

EARLY SPRING MAINS

Braised lamb shoulder, spring onion mash, carrots, lamb jus (g)	£15.00
Wild garlic & courgette pappardelle, truffle vegan cream cheese (vegan)	£13.00
Braised chicken legs, lardons, button mushroom, garlic & red wine stew, rustic breads (ga)	£14.00
King prawn & clam chowder, lemon-seared razor clams, parsley oil, toasted focaccia (ga)	£15.50
Baked Devon crab gratin, new season baby potatoes, chunky tartare sauce, spring salad (g)	£16.50
Pan fried duck breast, pearl barley, peas & smoked bacon lardons, redcurrant jus	£17.00
Baked king scallops in the shell, roast cauliflower purée, herb crumb (ga) <i>(main course served with buttered new potatoes)</i>	£10.00/£20.00
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, gratin baby potatoes, green beans, pepper sauce (g)	£23.50pp
Garlic & herb glazed spatchcock chicken to share, home cut chips, buttered corn on the cob, dressed leaves, sriracha mayonnaise	£13.50pp

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 <i>add: pulled pork £2, Stilton £1.50, cheddar, bacon £1 each fried egg £1.50</i>	£11.50
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, home cut chips, roasted mushroom, garlic butter (ga)	£21.00
Chargrilled 20oz bone-in Sirloin steak (35 day, Hereford), pub dried tomato, pepper sauce, roasted mushroom, skinny fries (ga)	£28.50

SIDES

Baby potatoes	Buttered English greens	Skinny Fries/Home cut chips	£3.25
Peas & bacon	Onion rings		
Cheesy chips	Rocket & Parmesan salad	Spring onion mash	£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