



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

1st Birthday Party

10th May. Family entertainment, beer tastings, live music, and much more...

Weekend Breakfasts

Now serving brekkie on Saturday & Sunday mornings

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 9.30am-9.30pm
Sunday 9.30am-6pm

SANDWICHES

available 12-5pm Monday - Saturday

All sandwiches are served with a dressed salad garnish

Harissa marinated chicken breast, rocket, beef tomato & lemon crème fraîche, 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
Grilled tuna melt, Calverley Crunch cheddar, white or brown farmhouse, home cut chips	£9.50
BBQ pulled jackfruit, tortilla wrap, vegan coleslaw, home cut chips (vegan,ga)	£8.75

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
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
Black & blue salad: Chargrilled sirloin steak, Cropwell Bishop Stilton, rocket (g) <i>small/large</i>	£7.00/£14.00
Garlic, spring onion, coriander & chilli king prawns, toasted sour dough (g)	£7.25
Smoked salmon gravadlax, horseradish mousse, pickled beets (ga)	£6.75
Pork shoulder, parsley & pistachio rilette, toasted ciabatta toasts, pub piccalilli (ga)	£6.75
Charred New Moor farm asparagus, parmesan gnocchi, poached hen's egg (v,g)	£7.50/£14.50
Baked king scallops in the shell, garlic butter, green herb crumb (ga) <i>(available as a main with buttered Jersey Royals)</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; Pickled spring vegetables £9pp

LATE SPRING MAINS

Wild garlic & courgette pappardelle, truffle vegan cream cheese (vegan)	£13.00
Classic coq au vin, pancetta lardons, toasted sourdough (ga)	£14.00
Pan fried duck breast, pearl barley, peas & smoked bacon lardons, redcurrant jus	£15.25
Smoked haddock & clam chowder, parsley oil, toasted focaccia (ga)	£15.50
Pan fried English lamb rump, gnocchi, onion purée, spiced carrots (g)	£17.50
Halibut steak, Jersey Royals, samphire, caper butter (g)	£16.50
Baked king scallops in the shell, garlic butter, green herb crumb (ga) <i>(available as a main with buttered Jersey Royals)</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)	£24.50pp
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, seeded brioche bun, cheddar & bacon, leaves, tomato, gherkin, tomato relish, slaw, onion rings, home cut chips <i>Add: Fried egg £1.00; Swap Cheddar for Stilton 50p</i>	£13.00
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
Pan fried 6oz fillet (35 day, Hereford), pub dried tomato, pepper sauce, roasted mushroom, skinny fries (ga)	£24.50

SIDES

Baby potatoes	Buttered English greens	Skinny Fries/Home cut chips	£3.25
Peas & bacon	Onion rings		
Cheesy chips	Rocket & Parmesan salad	English side salad	£3.50
New Moor Farm asparagus			£4.50

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