



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 £19.50

Three courses £24.00
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

WEEKEND BREAKFASTS

Now serving brekkie on Saturday & Sunday mornings

PUB QUIZ

Every Sunday from 7.30pm

Rollover jackpot

Complimentary nibbles

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

Chargrilled chicken, parmesan & rocket caesar, white or brown farmhouse bread, home cut chips (ga)	£9.50
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
Croque monsieur, white or brown farmhouse, home cut chips (ga)	£9.50
Grilled halloumi, red onion & tomato bagel, garlic mayo, home cut chips (v,ga)	£8.75

STARTERS & LIGHT LUNCH

Small/large

Home made soup, local breads (v,ga)	£5.25
Emerson & West's bakery toasted sourdough, rapeseed oil & balsamic, marmite butter (v)	£3.80pp
Garden herb crusted lamb lollipops, minted pea purée	£6.75/£13.50
Hot smoked potted mackerel, horseradish butter, pickled cucumber, toasts (ga)	£6.75
British steamed mussels, chorizo, white wine & saffron broth, crusty sourdough (ga)	£7.50/£15.00
<i>(available as a main course with skinny fries)</i>	
Baba ghanoush, chickpea hummus, olives & flat bread (vegan,ga)	£6.50
Deep fried Buffalo chicken wings, blue cheese dip	£6.50
Proper mac & vintage cheddar cheese, truffle oil (v)	£6.50/£12.75
<i>(available as a main course with garlic bread)</i>	
Seared scallops, lemon risotto, caper butter, prawn wonton	£10.00/£20.00
<i>(available as a main course with a large lemon risotto)</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; Fish goujons; Buffalo chicken wings; Chickpea hummus £9.50pp

LATE SUMMER MAINS

Quinoa, crispy tofu, green goddess buddha bowl, coriander dressing (vegan)	£13.00
Thai spiced chicken breast, rice noodles, Asian vegetable broth (g)	£14.00
Devon crab, chilli & garlic linguini, parmesan & herb crumb	£15.00
Pan fried salmon fillet, niçoise salad, olive tapenade (g)	£16.00
Lamb & apricot tagine, almond & raisin cous cous, citrus yoghurt	£16.50
Slow roasted pork belly, creamy mash potatoes, caramelised shallots, buttered savoy, pub gravy (g)	£15.50
Seared scallops, lemon risotto, caper butter, prawn wonton	£10.00/£20.00
<i>(main course served with a larger lemon risotto)</i>	
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
BBQ baby back ribs, buffalo chicken wings, truffled mac & cheese to share, pub slaw, beer battered onion rings	£18.50pp
Chargrilled 8oz ribeye steak(35 day aged, Hereford), skinny fries, chilli, garlic butter, roasted mushroom (ga)	£21.00

STEAKS, BAKES & KITCHEN CLASSICS

Scampi in a basket, home cut chips, chunky tartare	£11.50
Fish & Chips: sustainably caught, ale battered fish, garden pea purée, home cut chips, chunky tartare	£13.25
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, gherkin & tomato relish, slaw, onion rings, home cut chips	£13.00
<i>Add: Fried egg £1.00; Swap Cheddar for Stilton 50p</i>	
Thick cut honey & mustard roast ham, home cut chips, duck egg, homemade pineapple chutney (ga)	£13.00
British steamed mussels, chorizo, white wine & saffron broth, crusty sourdough (ga)	£7.50/£15.00
<i>(available as a main course with skinny fries)</i>	
Pan fried 6oz fillet (35 day, Hereford), peppercorn sauce, garlic mushroom, fries, watercress (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	£3.75

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