



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

Ice creams: Jude's, Winchester

Local bakery. Smithards of Ashby

Fish: M&J Seafood, the best possible fish. Birmingham

TRADITIONAL SUNDAY MENU

(ON SUNDAY FUNNILY ENOUGH)

Two courses £20 Three courses £24 12-6pm

CUTs & STEAKs

Deals... steals... steaks of the flamin' century Steak Night: Wednesdays 5.30-9.30pm

WHAT'S OCCURRING?

Our new baby sister is open...
The Langton Arms,
Church Langton
www.thelangtonarms.com

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

Autumn

SANDWICHES available mid-week lunches and 12-5p	m Saturday
All sandwiches are served with a mini cup of soup	
Grilled truffled goat's cheese, pub dried tomato, caramelised red onion chutney, open sourdough sandwich, home cut chips (v,ga)	£8.50
Our famous homemade fish finger sandwich, tartare, white or brown farmhouse, home cut chips (ga)	£9.50
Rare roast 35 day steak, mushroom & Stilton sauce, ciabatta, home cut chips (ga)	£10.00
Avocado & spiced cherry tomato jam, pickled shallot, rocket, white or brown farmhouse, chips (v,ga	£8.50
Bradgate venison chilli, vintage cheddar, chive sour cream, tortilla wrap, home cut chips	£9.50
STARTERs & LIGHT LUNCH	mall/large
Home made soup, multi-grain cottage loaf (v,ga)	£5.50
Warm sourdough, garlic & lemon hummus (v)	£3.80pp
Roasted pumpkin, Cropwell Bishop Stilton pearl barley risotto, crispy shallots (v) £6. (available as a main course with rocket & pine nut salad)	75/£13.50
Slow cooked Bradgate venison chilli, chive sour cream, homemade tortilla chips £7. (available as a main course with basmati rice)	00/£14.00
Duck liver parfait, Earl Gray & date chutney, toasted brioche (ga)	£6.75
Hazelnut & honey studded camembert, toasted ciabatta bread, caramelised red onion chutney (v,ga)	£6.50pp
British mussels, roasted onion, herb & tomato sauce, crusty bread (ga) £7. (available as a main course with skinny fries)	25/£14.50
Smoked mackerel pâté, pickled cucumber salsa, sour dough toasts (ga)	£6.75
Pan fried scallops, spiced cauliflower purée, cauliflower couscous, curry oil (g)	£10.50

Our Famous 'Taste of The Arms' platter

A selection of starters and classics in miniature *(minimum two people to share):*Soups & breads; Duck liver parfait (ga); Honey & mustard roast ham (g); Beer battered fish;
Crispy whitebait; Truffle goat's cheese & red onion on toast (v) £9pp

AUTUMN MAINs

Spiced falafel & pickled onion, naan bread wrap, sweet chilli mayonnaise, peanut slaw, skin-on sweet potato chips (v)	£12.00
Braised chicken & chorizo, rich tomato & red wine sauce, root vegetables, Parmentier potatoes (g	g) £14.00
Whole Plaice, brown shrimp, black pepper, lemon & chive butter, baby potatoes, autumn greens ((g) £15.50
Pan roasted pork fillet, pear purée, fondant potato, kale, pickled black berries, blackberry jus	£17.50
Oven baked cod loin, saffron potatoes, buttered green beans, salsa verde, pea shoots (g)	£15.50
Slow cooked blade of beef, thyme roasted new potatoes, chantenay carrots, damson jus (g)	£16.00
Pan fried scallops, spiced cauliflower purée, cauliflower couscous, curry oil (g) (available as a main course with spiced skinny fries)	£10.50/£21.00
Vegan dish of the day please see our specials	£M/P
Season's best please see our specials. Showcasing the season's best meats & vegetables	£M/P

SHARERS & STEAKS FROM THE CHARGRILL

Our famous Chateaubriand (35 day aged, Hereford, 14oz) for two to share, gratin baby potatoes, green beans, pepper sauce (g) £23.50pp 8oz chargrilled ribeye (35 day, Hereford), home cut chips, beer battered onion rings, £21.00

peppercorn sauce, watercress (ga)

KITCHEN CLASSICs

Scampi in a basket, home cut chips, chunky tartare	£11.25
Fish & Chips: ale battered fish, garden pea purée, home cut chips, chunky tartare (add curry sauce £1)	£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
Thick cut honey & mustard roast ham, home cut chips, duck egg, homemade pineapple chutney (ga)	£13.00
Pan seared 6oz fillet steak, Stilton crumb, buttered green beans, home cut chips, red wine jus (ga)	£24.00
Curzon burger, seeded brioche bun, leaves, tomato, gherkin, tomato relish, slaw, onion rings, home cut chips	£11.50
Add: Fried egg £1.00; Cheddar £0.75; Bacon £1.00; Cheddar & bacon £1.50; Stilton £1.50; Shredded Han	n £2.00

SIDEs

Baby potatoes Onion rings	Seasonal greens Buttered savoy cabbage	Skinny fries/Home cut chips	£3.00
Chips & cheese English side salad	Rocket & parmesan salad Peas & bacon	Charred carrots	£3.50
Sweet potato chips			£4.00

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