



Late Spring

SANDWICHES available mid-week lunches and 12-5pm Saturday

Spiced hummus, avocado & spinach, toasted sour dough, home cut chips (v)	£8.00
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	£10.00
The Curzon BLT: Taylors smoked streaky back bacon, baby gem lettuce & tomato ciabatta, home cut chips	£9.50
Devon crab & watercress, citrus mayonnaise, white or brown farmhouse, home cut chips (v)	£9.00

STARTERS & LIGHT LUNCH

Small/large

Home made soup, multi-grain cottage loaf (v,ga)	£5.50
Warm local bakery sourdough, spiced hummus, roasted garlic, local rapeseed oil & aged balsamic (v)	£3.80pp
Allotment vegetable spring salad: Jersey royals, New Moor farm asparagus, broad beans, peas & pea shoots, chervil dressing (v,g) (available as a main course)	£6.75/£13.00
Port infused, baked camembert for two to share, confit garlic, crudités & breads (v,ga)	£6.00pp
Spiced chicken ballotine, squash purée, sweet pickled onions, watercress, ciabatta crisps (ga)	£6.75
Devon crab & vermicelli noodle salad, spinach, avocado, salted nuts, sweet chilli dressing (g)	£7.25
Smoked pancetta & mozzarella arancini, radish & charred sweetcorn, basil oil (g) (available as a main course with sauté new potatoes)	£7.00/£14.00
Smoked haddock & spinach gratin, crusty local breads (ga)	£7.00
Pan fried scallops, chargrilled New Moor farm asparagus, béarnaise, red sorrel (g)	£9.80

Our Famous 'Taste of The Arms' platter

A selection of starters and classics in miniature (minimum two people to share):
Soups & breads; Allotment salad (v); Mini ham 'n' chips; Beer battered fish;
Chicken ballontine; Whitebait £9pp

LATE SPRING MAINS

Butternut squash & sage risotto, Isle of Arran cheddar, toasted pine nuts, crispy sage leaves (v,g)	£12.00
Roasted Spring chicken, thyme & garlic rosti, charred gem, garden pea purée, pan juices (g)	£14.00
Pan fried Sea Bass fillet, chickpea & mixed bean cassoulet, crispy rocket, tomato & chilli salsa (g)	£16.00
Braised oxtail, beef & tomato sauce, basil dumplings, spring greens (ga)	£15.50
Oven baked salmon fillet, buttered New Moor farm asparagus, mini potatoes, béarnaise, watercress (g)	£15.50
Rosemary & tea leaf marinated lamb rump, minted Jersey Royals, mange tout, broad beans, port jus (g)	£17.50
Pan fried scallops, chargrilled New Moor farm asparagus, béarnaise, red sorrel, Jersey Royals (g)	£19.50
Catch of the day ... please see our chalkboard	£M/P
Vegetarian dish of the day ... please see our chalkboard	£M/P
Season's best please see our chalkboard. 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), peppercorn sauce, cajun fries, watercress (g)	£20.80

KITCHEN CLASSICS

Scampi in a basket, home cut chips, chunky tartare	£11.00
Fish & Chips: ale battered fish, garden pea purée, home cut chips, chunky tartare (add curry sauce £1)	£12.50
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 (g)	£13.00
Pan fried 6oz fillet (35 day), horseradish mash, buttered green beans, garlic & herb butter (g)	£25.00
Curzon burger, toasted sesame seeded brioche, 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 Ham £2.00	

SIDES

Baby potatoes	Seasonal greens	Skinny Fries/Home cut chips	£3.00
Onion rings	Buttered Hispi cabbage		
Chips & cheese	Rocket & Old Winchester salad		£3.50
English side salad	Peas & bacon		£3.30

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



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