



Late Spring

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

All sandwiches are served with a dressed salad garnish

Smoked salmon & dill cream cheese bagel, watercress, home cut chips (ga)	£9.00
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)	£10.50
Proper chicken caesar wrap, home cut chips	£9.50
Smoked cheddar, chilli & tomato jam, white or brown farmhouse, home cut chips (v,ga)	£8.50

STARTERS & LIGHT LUNCH

Small/large

Home made soup, multi-grain cottage loaf (v,ga)	£5.50
Homemade tomato & basil focaccia, roasted garlic, aged balsamic (v)	£3.80pp
Five bean, tomato & herb cassoulet, pistachio crumb, toasted focaccia (vegan,ga) <i>(also available as a main course with roasted new potatoes)</i>	£6.50/£12.75
Crispy duck spring roll, plum & hoisin compôte	£7.00
Salt & pepper squid, black garlic & squid ink mayonnaise, spring onion & chilli salad	£6.75
Chicken liver pâté, apricot chutney, ciabatta crisps (ga)	£6.75
Smoked haddock fish cake, chive sour cream, dressed salad <i>(available as a main course with skinny fries)</i>	£6.75/£13.50
New Moor Farm asparagus, goat's cheese, pickled vegetable salad, shallot & herb dressing (v,g) <i>(available as a main course with skinny fries)</i>	£7.00/£14.00
Pan fried scallops, black pudding purée, roasted cauliflower	£10.50

Our Famous 'Taste of The Arms' platter

A selection of starters and classics in miniature *(minimum two people to share):*

Soups & breads; Chicken liver pâté (ga); Honey & mustard roast ham (g); Beer battered fish;
Salt & pepper squid; Five bean, tomato & herb cassoulet (v) £9pp

LATE SPRING MAINS

Crispy Sichuan tofu, vegetable, soy, honey & noodle salad, toasted sesame seeds (vegan,ga)	£12.50
Curzon hunter's chicken, smoked bacon, mature cheddar, skin-on chips, rocket & parmesan salad (ga)	£14.00
Baked cod loin, garlic creamed potatoes, sweetcorn & chorizo fricassee	£15.50
Chargrilled pork loin steak, dauphinoise potatoes, cabbage parcel, red wine jus (g)	£16.50
Pan fried Sea Bream fillet, gnocchi, pea, leeks & asparagus cream sauce	£15.50
Spiced lamb koftas, tomato, red onion & feta flat bread, tzatziki, minted potato salad	£14.00
Pan fried scallops, black pudding purée, roasted cauliflower, wild garlic mash (g)	£21.00
Vegetarian dish of the day.... <i>please see our specials</i>	£M/P
Season's best <i>please see our specials. Showcasing the season's best meats & vegetables...</i>	£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
Chargrilled 9oz sirloin steak, peppercorn sauce, skinny fries, pub dried tomato, watercress (ga)	£21.00

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 <i>(add curry sauce £1)</i>	£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
Smoked haddock fish cake, chive sour cream, dressed salad <i>(available as a main course with skinny fries)</i>	£6.75/£13.50
Thick cut honey & mustard roast ham, home cut chips, duck egg, homemade pineapple chutney (ga)	£13.00
Pan fried 6oz fillet steak, skin-on chips, pub dried tomato, Cropwell Bishop Stilton sauce	£25.00
Curzon 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

SIDES

Baby potatoes	Seasonal greens	Skinny fries/Home cut chips	£3.25
Onion rings			
Chips & cheese	Rocket & parmesan salad	Peas & bacon	£3.50
English side salad			
Truffle & parmesan fries			£4.00
Buttered 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



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 £21
Three courses £25
12-6pm

CUTS & STEAKS

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

WHAT'S OCCURRING?

New Zealand Wines Night:
Friday 17th May - £55
Celebrating Kiwi wines with a five course dinner.

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