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CHARCUTERIE BOARD Selection of locally cured charcuterie, green and garlic olives, sun-dried tomatoes, gherkins, mozzarella balls, olive oil and balsamic vinegar, homemade rustic bread	
MEZZE BOARD ♥ Beetroot hummus, crudités, balsamic roasted perfeta filled spicy peppers, crispy tortillas and flatb • WITHOUT FLATBREAD	
ADD LAMB KOFTA BALLS FOR	1.50
Small Plates CHEF'S HOMEMADE SOUP With warm poppy seed roll	5.50
MEXICAN CHILLI BEAN SOUP ® Warm poppy seed roll ® WITH ® ROLL	5.75
NORTH ATLANTIC SCALLOPS ® Chilli, lime, lemongrass and pak choi	12.50
STILTON PORTOBELLO MUSHROOM © Beetroot, Stilton, spinach and pine nuts, balsamic glaze PAND WITHOUT CHEESE	. Starter 5.75 Main 9.75
AUTHENTIC CHILLI PANEER Mint and coriander dip, stir fry vegetables and flatbread MITHOUT FLATBREAD	6.50
AVOCADO BRUSCHETTA © © Chunky avocado and chopped cherry tomatoes, balsamic glaze	5.75
PAN ASIAN SHREDDED GRESSINGHAM DUCK LEG Mixed leaves, spring onions and bean sprouts, orange ribbons, hoi sin sauce	7.95
PIRI PIRI KING PRAWNS Lemon and coriander cous cous salad, mint and cumin dressing	7.95

Big Plates	
CLASSIC FISH & CHIPS Churchend ale battered cod, homemade tartare sauce, minted mushy peas	9.9
SLOW COOKED OWEN TAYLOR'S STEAK AND CHURCHEND ALE PIE Creamy colcannon mash, tenderstem broccoli	9.9
PORK TWO WAYS Tenderloin and crispy belly, Stilton mash, whisky and Dijon sauce, fresh curly kale	16.9
OWEN TAYLOR'S LAMB RUMP Colcannon mash, tenderstem broccoli, Malbec, shallot and mint jus	18.9
TARRAGON INFUSED SEA BASS Crushed new potatoes with watercress, roasted cherry vine tomatoes, roasted red pepper purée	16.9
Lime and coriander rice, homemade onion bhaji, poppadum, naan bread, mint raita and mango chutney Chicken	14.9
TAGINE STUFFED COURGETTE ♥ ♥ ⊕ Butternut squash, chickpeas and apricot, spiced Moroccan tomato sauce, citrus and pine nut giant cous cous, curly kale	11.5
DIETARY REQUIREMENTS We offer a good selection of Vegan , Vegetarian and Gluten Free dishes, however if you have a specific request or dietary requirement, or if you would like to know more about our ingredients for dietary purposes, please let your server know and we will try our best to accommodate your requests. Some meals can be made Gluten Free – please ask. Fish may contain bones.	
OUR PRODUCE We strive to use only local and quality ingredients where possible. Here are some of our suppliers: • The Leicestershire Homemade Cheese Company – Up • Award winning Owen Taylor's Butchers – Derbyshire • Leicester Fresh Produce Market • Stud Farm Meats – Shenton	oton
BREAKFAST We also serve traditional Breakfast, Prosecco and Champagne Breakfast, and Afternoon Tea – please ask a member of our team for more details.	



Steaks and Burgers	L-
LEICESTERSHIRE FARMED IOOZ FILLET STEAK Dauphinoise potatoes, roasted vine tomatoes,	
gourmet vegetable crisps	26.95
8oz OYSTER BLADE STEAK Chips, roasted vine tomatoes, rocket and parmesan salad (best served medium/medium rare)	15.95
Sauces	
Peppercorn, Béarnaise, Diane, Mushroom and Stilt Whisky Cream	
MIXED GRILL @ 3oz oyster blade steak, country sausage, crispy pork l grilled chicken breast, chips, flat cap mushroom, roasted vine tomatoes, fresh garden salad	
HONEY ROOT VEGETABLE QUINOA BURGER Brioche bun with spinach leaves, red onion, guacamole salsa, chilli, lime and coriander mayo, gherkins, slaw and chips	10.95
HICKORY AND APPLEWOOD SMOKED CHICKEN BURGER Brioche bun, Emmental cheese, tomato and red onion guacamole, gherkins, chips and homemade slaw	
ROYAL ARMS BEEF BURGER Brioche bun, Emmental cheese, tomato and red onion, gherkins, chips and homemade slaw	10.95
UPGRADE TO SWEET POTATO FRIES ON AN OF THE ABOVE FOR 1.50	IY
Sides	
Chunky chips	
Sweet potato fries]
Wilted spinach Homemade beer battered onion rings	1
Garlic bread	
Fresh side salad	
Seasonal vegetables	
Creamy mashed potato	
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ROYAL ARMS CAESAR SALAD Grilled chicken breast, grilled crispy back bacon, cucumber, cherry tomatoes, parmesan shavings,	
gem lettuce leaves, crispy croutons and Caesar dressing	9.95
Roasted peppers and red onion, melted Emmental, chips and homemade slaw	
STEAK AND MELTED STILTON FOCACCIA	
Caramelised red onion marmalade, fresh garden leaves and chips (served medium)	9.95



PLEASE ALSO TAKE A LOOK AT OUR SPECIALS BOARD

Drink · Dine · Celebrate · Sleep

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