



THE QUEENS ARMS

EDINBURGH

SUNDAY MENU

STARTERS

- SOUP OF THE DAY (VG*/NGC*) 8
Netherland butter, crusty sourdough bread.
- ISLE OF MULL CHEDDAR CROQUETTE (V)... 9.5
Parmesan cheese, chilli jam.
- LOCH LOMOND WHISKY GLAZED 12
SMOKED SALMON (NGC)
Dill crème, charcoal crackers.
- HAGGIS, NEEPS & TATTIES (V*) 9.5
A Scottish classic! Served with Loch Lomond Whisky peppercorn sauce.
- CHICKEN LIVER PÂTÉ 10
Tomato & apple chutney, capers, crusty sourdough.

THE MAIN EVENT

The Queens Famous Sunday Roast

- OUR ULTIMATE SHARING ROAST 51
14oz roast bavette of beef, roasties, Yorkshire puddings, seasonal vegetables, cauliflower cheese & homemade gravy. Followed by a SHARING DESSERT.
Pairs perfectly with a bottle of Sensale Nero d'Avola
- INDIVIDUAL BEEF ROAST 24
Roasties, Yorkshire puddings, seasonal vegetables, cauliflower cheese & homemade gravy.
- BUTTERNUT SQUASH & VEGAN FETA 18
WELLINGTON (VG)
Butternut squash, spinach & vegan feta encased in crisp puff pastry, seasonal vegetables, roasties & vegetable gravy.

QUEENS CLASSICS

- FISH & CHIPS 19
Beer battered North Sea haddock, batter scraps, hand cut chips, tartare sauce, mushy peas & lemon.
Perfect with a pint of our own, Edinburgh-brewed Cold Town Beer!
- HAGGIS, NEEPS & TATTIES (V*) 17.5
A Scottish classic! Served with Loch Lomond Whisky peppercorn sauce.
- BEEF SHIN PIE 21
Slow cooked beef shin pie, seasonal vegetables, jug of gravy.
Add BUTTERED MASH (V) or HAND CUT CHIPS (V) .. 2.5

- QUEENS CHEESEBURGER (NGC*) 19.5
Bone marrow mayo, smoky cheddar, streaky bacon, lettuce, tomato, hand cut chips.
Add HAGGIS 2.5
- IMPOSSIBLE BURGER (VG,NGC*) 17
Vegan Applewood cheese, lettuce, tomato, vegan mayo, hand cut chips.
- HOT SMOKED SALMON SALAD (NGC) 18
Mixed leaves, tomato, cucumber, radish, capers, beetroots, chives, toasted sunflower seeds, sherry vinaigrette.
Make it VEGAN with vegan feta & a lemon vinaigrette (VG) . 16

SIDE ORDERS

HAND CUT CHIPS (V) 5

Chippy sauce.

CRUSTY BREAD (VG) 8.5

Vegan lovage pesto & kalamata olives.

BUTTERED MASH (V) 4.5

CAULIFLOWER CHEESE (V) 5

THE QUEEN'S ONION RINGS (V) 5

Cheese, chives, chippy sauce.

MAC & CHEESE (V) 8.5

Parmesan & thyme crispy gratin.

SEASONAL VEGETABLES (V) 4.5

DESSERTS

STICKY TOFFEE PUDDING (NGC*) 8

Toffee sauce, S. Luca's ice cream.

CRANACHAN CHEESECAKE (V/NGC) 8

*Fresh Scottish raspberries, gluten free oats, honey tuile,
S. Luca's raspberry sorbet*

CHOCOLATE FONDANT 7.5

S. Luca's vanilla ice cream, chocolate sauce.

COCONUT PANNA COTTA (VG/NGC) 7.5

Cherry compote, cacao nibs.

TRIO OF S. LUCA'S ICE CREAM & SORBET (V/VG*) 6.50

Please ask your server for today's flavours

COFFEE & TEA

SCOTTISH COFFEE 7.5

*Drambuie, a Scottish liqueur made from a blend of Scotch whisky,
heather honey, herbs and spices, coupled with hot coffee
and layered with Scottish double cream.*

ESPRESSO 2.85 / 3.1

CAPPUCCINO 3.7

LATTE 3.7

FLAT WHITE 3.70

SELECTION OF TEAS 3.35

(V) VEGETARIAN

(VG) VEGAN

(NGC) NON GLUTEN CONTAINING

(*) Dishes can be modified to accommodate respective diets.

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Although every effort is made to provide allergen-free meals, we use products that contain allergens in our kitchen and cannot rule out cross contamination due to shared equipment, work surfaces and airborne particles.

A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.