



THE QUEENS ARMS

EDINBURGH

SUNDAY MENU

STARTERS

SCOTCH BROTH 8

A hearty Scottish broth made with barley, peas and root vegetables, served with butter and crusty bread.

ISLE OF MULL CHEDDAR CROQUETTE (V)... 9.5

Parmesan cheese, chilli jam.

GIN GLAZED SMOKED SALMON (NGC)..... 12

Dill crème fraîche, charcoal crackers.

HAGGIS, NEEPS & TATTIES (V*) 9.5

A Scottish classic! Served with Loch Lomond Whisky peppercorn sauce.

DUCK TERRINE 11

Tomato & apple chutney, piccalilli, crusty sourdough.

THE MAIN EVENT

The Queen's Famous Sunday Roast

OUR ULTIMATE SHARING ROAST 51

14oz roast beef, roast potatoes, Yorkshire puddings, seasonal vegetables, cauliflower cheese & homemade gravy. Followed by a SHARING DESSERT.

Pairs perfectly with a bottle of Five Ravens Pinot Noir

INDIVIDUAL BEEF ROAST 24

Roast potatoes, 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, roast potatoes & vegetable gravy.

QUEEN'S 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.

AWARD WINNING STEAK PIE 21

GOLD WINNER AT THE BRITISH PIE AWARDS!

Slow-cooked beef in our Cold Town Robert the Juice ale with braised carrots, wrapped in golden shortcrust pastry. Served with seasonal vegetables and proper beef dripping gravy.

Add BUTTERED MASH (V) or HAND CUT CHIPS (V) .. 2.5

QUEEN'S CHEESEBURGER (NGC*) 19.5

Burger sauce, smoky cheddar, streaky bacon, lettuce, tomato, hand cut chips.

Add HAGGIS or ONION RINGS (V) .. 2.5

IMPOSSIBLE BURGER (VG,NGC*) 17

Vegan Applewood cheese, lettuce, tomato, vegan mayo, hand cut chips.

WARM DUCK SALAD (NGC) 24

Endive leaves, pickled pears, green beans, sunflower seeds, crumbled goat's cheese, blackberry vinaigrette

Make it VEGAN with vegan feta & orange vinaigrette 16

SIDE ORDERS

HAND CUT CHIPS (V) 5

Chippy sauce.

SOURDOUGH 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) 8

Fresh Scottish raspberries, whisky crème diplomat, gluten-free oats, homemade honeycomb.

CHOCOLATE FONDANT 7.5

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

VEGAN CHOCOLATE BROWNIE (VG) 8

Vegan vanilla ice cream, chocolate sauce.

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.