



THE QUEENS ARMS
EDINBURGH

SUNDAY MENU

STARTERS

- CRISPY HAM HOCK CROQUETTE 8
Apple & celeriac remoulade, cider & shallot purée
- SOUP OF THE DAY (VG* NGC*) 7
Crusty bread
- WOVEN WHISKY GLAZED SMOKED SALMON (NGC*) 10.50
Dill crème fraîche, oatcakes
- CLASSIC PRAWN COCKTAIL (NGC*) 12
House Marie Rose sauce, lemon, brown bread

THE MAIN EVENT

The Queens Famous Sunday Roast

- OUR ULTIMATE SHARING ROAST 48
14oz roast 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 23
Roasties, yorkshire puddings, seasonal vegetables, cauliflower cheese & homemade gravy
- ROAST PUMPKIN WELLINGTON (VG) 17
Slices of pumpkin & beetroot encased in crisp puff pastry, roasties, seasonal greens, balsamic & red onion gravy

QUEENS CLASSICS

- FISH & CHIPS 19
Beer battered North Sea Haddock, hand cut chips, tartare sauce, mushy peas & lemon.
Perfect with a pint of our own, Edinburgh-brewed Cold Town Beer!
- HAGGIS, NEEPS & TATTIES (V*).. Mini 8.50 / Muckle 16.50
A Scottish classic! Served with Kingsbarns Whisky peppercorn sauce
- BEEF SHIN PIE 19
Slow cooked beef shin pie, seasonal vegetables, jug of gravy
Add BUTTERED MASH or HAND CUT CHIPS ... 2.5
- CHICKEN CAESAR SALAD Mini 9.50 / Muckle 17.50
Gem lettuce, anchovy dressing, bacon crumb & garlic croutons

- QUEENS BACON CHEESEBURGER 18.50
Smoky cheddar, streaky bacon, caramelised onions, tomato, pickle, burger sauce, hand cut chips
Add HAGGIS 1.50
- ROYAL ALLOTMENT BURGER (VG) 16.75
Vegan Applewood cheese, lettuce, tomato, sriracha vegan mayo, hand cut chips
- WHIPPED FETA & CHICORY SALAD Mini 8 / Muckle 16 (NGC VG)
Confit beetroot, pickled fennel
Add CHICKEN ... 5

SIDE ORDERS

THE QUEEN'S ONION RINGS (V)	5
<i>Cheese & onion seasoning, Parmesan, chives, spring onion, chippy sauce</i>	
BREAD, OLIVES & PESTO (V).....	7
<i>Vegan lowage pesto</i>	
MAC & CHEESE (V)	8.50
<i>Crispy panko</i>	

HAND CUT CHIPS (V)	5
<i>Chippy Sauce</i>	
<i>Upgrade to TRUFFLE OIL & PARMESAN CHIPS ...</i>	
BUTTERED MASH (V)	4.50
SEASONAL VEGETABLES (V)	4.50

DESSERTS

STICKY TOFFEE PUDDING (NGC*)	8
<i>Toffee sauce, S. Luca's vanilla ice cream</i>	
BRAMBLE CRANACHAN SUNDAE (NGC*).....	7.50
<i>Spiced berries, cherry ripple ice cream, tablet, honey, oat crumble</i>	
CHOCOLATE FONDANT	7.50
<i>S. Luca's vanilla ice cream, chocolate sauce</i>	
TRIO OF S. LUCAS ICE CREAM & SORBET (V VG*)..	6.50
<i>Please ask your server for today's flavours</i>	

DESSERT COCKTAILS

ESPRESSO MARTINI	11.50
<i>Bold, smooth & energising</i>	
<i>Absolut Vanilia Vodka, Kahlua, coffee, sugar syrup</i>	
OLD FASHIONED	
<i>A timeless classic!</i>	
<i>Your choice of spirit below, stirred down with bitters and sugar</i>	
• BUFFALO TRACE BOURBON.....	11
• WOODSMAN WHISKY.....	12.50
• BUMBU RUM.....	13.50
THE QUEEN'S MARTINI	11
<i>A bright martini with subtly sweet finish.</i>	
<i>Whitley Neill Blood Orange Gin, Cointreau, lemon, sugar syrup</i>	
TROPICAL REIGN	13
<i>Rum meets delicate cherry-almond notes</i>	
<i>Bumbu Rum, Luxardo Maraschino liqueur, orgeat, lemon</i>	
'SCOTTISH' COFFEE	
<i>A blend of whisky, sugar & fresh double cream.</i>	
<i>Choose from</i>	
• GLENFIDDICH 12 (Speyside).....	7.90
• BOWMORE 12 (Islay).....	8.40
• JURA 10 (Island).....	7.90
• DRAMBUIE (Whisky Liqueur).....	7.35

COFFEE & TEA

ESPRESSO	2.85 / 3.10
CAPPUCCINO	3.70
LATTE	3.70
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.