

THE QUEENS ARMS

V VEGETARIAN | **PB** PLANT-BASED | **GF** GLUTEN FREE

Although every effort is made to provide allergen free meals, we use products that contain them in our kitchen and cannot rule out contamination.

Please inform your server of any allergies or dietary requirements when ordering.

* = dishes can be modified to accommodate respective diets

(I.e. **V*** = can be modified to cater for vegetarians)

SNACKS & SIDES

BUTTERMILK FRIED CHICKEN & PICKLE SKEWER | 7

Ranch dressing

CHILLI CHEESE FRIES GF | 6

Hand cut chips loaded with beef chilli, melted cheddar and jalapenos

CRISPY BREAD V | 4

Marinated olives & red walnut pesto

HAND CUT CHIPS V | 4.5

Garlic mayo

CRISPY TOPPED MAC & CHEESE V | 4.5

PRETZEL & COLD TOWN CHEESE DIP V | 4.5

BEER BATTERED ONION RINGS V | 4.45

DUCK CONFIT POTATO CUBES, TRUFFLE OIL, PARMESAN | 5.5

LIGHT BITES

HOMEMADE SOUP OF THE DAY V | 5.5

Crusty bread & herb butter

BEEF SHIN SCOTCH EGG | 7.75

Cherry cola BBQ Leithal Sauce

CONFIT BEETROOT, GOATS CHEESE & TARRAGON MOUSSE SALAD V | 7

Giant couscous, tenderstem broccoli, toasted pine nuts, herb dressing

HAM HOUGH & BLACK PUDDING CROQUETTES | 8

Celeriac, apple and wholegrain mustard remoulade

EAST COAST CRAB & PRAWN SPRING ROLLS | 8.25

Crispy Asian sesame slaw, lemongrass & chilli sauce

SANDWICHES

Available Monday to Saturday until 5pm

Add a MUG OF SOUP or SIDE OF CHIPS for 2.5

GRILLED CHEESE & HAM | 7.95

Toasted granary, pulled ham, smoked applewood cheddar, tomato relish

CBLT MAYO BUN | 8.5

Buttermilk fried chicken, crispy smoked streaky bacon, gem lettuce, tomato, garlic mayo

VEGGIE BALLS MELT PB* | 8.5

Veggie meatballs, rich tomato sauce, melting mozzarella, focaccia bread

BEEF STEAK SANDWICH | 9.5

Sliced bavette steak, garlic mayo, challah bun, stout braised onions and beef gravy

BIGGER BITES

THE QUEEN'S CHEESE & BACON 6oz BURGER GF* | 14

Toasted brioche bun, lettuce, tomato, pickles, burger sauce & hand cut chips

FISH & CHIPS | 14

Beer battered Peterhead haddock, hand cut chips, tartare sauce, mushy peas, lemon

ALLOTMENT BURGER PB* | 12.95

Toasted bun, grilled patty, mozzarella, lettuce, tomato, garlic mayo & hand cut chips

ROYAL MAC & CHEESE | 12.5

Triple cheese macaroni, pulled ham hough, pork crackling crumb

STEAK & CHIPS GF* | 21

8oz mustard & herb marinated bavette steak, served pink with rocket & parmesan salad, peppercorn sauce, hand cut chips and onion rings

Add GRILLED PRAWNS IN GARLIC BUTTER for 4

THE QUEENS ARMS PIE | 26

Large Pie for 2 to share

Seasonal vegetables, pouring gravy, herb mashed potatoes

HAKE FILLET GF | 15

Tomato & haricot bean stew, aubergines, butternut squash, tapenade, dill oil

HOMEMADE BEETROOT GNOCCHI V | 13

Tenderstem broccoli, tomato sauce, crispy kale, slow roasted cherry tomatoes, parmesan

CHICKEN SUPREME GF | 17

Roasted Jerusalem artichokes, chorizo, duck fat confit potato, broccoli, jus

CLASSIC QUEENS DESSERTS

WHITE CHOCOLATE CHEESECAKE | 6.75

Homemade granola, berry compote

WHISKY & HONEY CRANACHAN GF | 6.8

Berries, whisky cream, oats and honeycomb

STICKY TOFFEE PUDDING GF | 6.5

Everybody's favourite, served with vanilla ice cream and salted caramel sauce

CHOCOLATE FONDANT | 6.75

Orange and vanilla sauce, vanilla ice cream

TRIO OF ARRAN DAIRIES ICE CREAMS PB* | 5.5

Served with homemade honeycomb.

Choose from: Vanilla, Salted Caramel, Scottish Tablet or Chocolate. We also have a selection of plant-based ices and sorbets. Please ask your server for details.

KIDS WEE MENU

10 year-olds and under | 8.5

SOUP OF THE DAY V

Followed by a choice of:

MACARONI CHEESE & CHIPS V
FISH FINGERS, MUSHY PEAS & CHIPS
CHEESEBURGER & CHIPS

Finished with a **SCOOP OF ICE CREAM & TOFFEE SAUCE**

THE QUEEN'S FAMOUS SUNDAY ROAST

Served from 12 to 5pm, or until it's gone!

SHARING ROAST | 44.5

Recommended for 2 people

14oz roast beef served on a sharing board with roast potatoes, Yorkshire puddings, homemade gravy, seasonal vegetables & cauliflower cheese.

Followed by a sharing dessert

THE QUEENS ARMS PIE | 26

Large Pie for 2 to share

Seasonal vegetables, pouring gravy, mashed potatoes

SQUASH WELLINGTON PB | 14.5

Butternut squash slices encased in mushroom duxelles, wilted spinach & sesame sprinkled puff pastry, served with seasonal greens and a balsamic & red onion gravy

SINGLE ROAST | 17.5

Roast of the day served with roast potatoes, Yorkshire pudding, homemade gravy, seasonal vegetables & cauliflower cheese

DRINKS

DRAUGHT

	%	PT
COLD TOWN LAGER	4.0	4.60
COLD TOWN NEIPA	5.5	4.75
COLD TOWN SEASONAL		

Please ask your server for our current offering

STAROPRAMEN	5.0	5.70
ST MUNGO	4.9	5.40
GUINNESS	4.2	5.10
COLD RIVER CIDER	4.5	4.65

STEWART'S BREWING

Rotational - ask your server for our current offering.

CASK ALES

Selection of cask ales available. Please ask staff for details.

BOTTLES & CANS

	%	PT
PERONI NASTRO AZZURRO	4.7	4.75
PERONI GLUTEN FREE	5.1	4.75
CORONA	4.5	4.50
HEINEKEN 0.0	0.0	3.50
REKORDERLIG	4.0	5.30

Strawberry & Lime, Apple or Wild Berries

REKORDERLIG 0%	0.0	5.10
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Strawberry & Lime

COCKTAILS

The Queen recommends...

GLENLIVET HOT TODDY | 9.50

Glenlivet Founders Reserve, Honey, Lemon

THE QUEEN'S WINTER SOUR | 9.50

Glenlivet Caribbean Reserve, Punt E Mes, Maple Syrup, Lemon, Egg White

WHISKY FLIGHTS

12YO, CARIBBEAN RESERVE & 15YO | 16.95

15YO, 18YO & 25YO | 26.95

THE
GLENLIVET



MOJITO 9.00

Havana Club 3yo, Mint, Sugar, Lime

Choose between CLASSIC, RASPBERRY or COCONUT & PASSIONFRUIT

OLD FASHIONED 8.50

Makers Mark, Sugar, Bitters

C*LD FASHIONED 8.50

Makers Mark, Cold Town Chocolate Cake Stout Syrup, Bitters

ESPRESSO MARTINI 8.50

Absolut Vanilia, Kahlua, Espresso, Sugar

TOMMY'S MARGARITA 9.00

Arette Blanco, Lime, Agave

QUEEN'S PASSION 8.50

Absolut Vanilia, Passoa, Passionfruit, Prosecco

JIM & JUICE 8.50

El Jimador Reposado, La Delfina Pinot Grigio, Grapefruit

Bitters, Lime, Sugar

TROPIC THUNDER 8.50

Appleton Estate, Passoa, Mango, Apple, Lime, Sugar

PILLOWTALK 8.50

Kwai Feh, Koko Kanu, Cranberry, Pineapple, Foamer

PERFECT SERVES

All 10

TANQUERAY NO. 10

WHITE GRAPE & APRICOT SODA, GRAPEFRUIT

ROKU

FEVER-TREE SMOKED GINGER ALE, LEMON

PORTOBELLO ROAD

FEVER-TREE MEXICAN LIME SODA, POMEGRANATE SEEDS

SIPSMITH

FEVER-TREE BLOOD ORANGE SODA, STRAWBERRIES

DARNLEY'S ORIGINAL

FEVER-TREE TONIC, LEMON WHEEL

ARETTE BLANCO TEQUILA

RASPBERRY & ROSE FEVER-TREE TONIC

RASPBERRY & LIME

C*LD TOWER

YOUR TABLETOP TAP
TO SHARE WITH FRIENDS



LAGER

4PT £18.4 6PT £27.6

NEW ENGLAND IPA

4PT £19 6PT £28.5

POUR *your* OWN PINTS
at your OWN TABLE!

**C*LD
TOWN
BEER**

WHITE WINE

LA DELFINA

PINOT GRIGIO, ITALY

175ML 5.65 | 250ML 7.75 | BTL 22

ONE CHAIN THE GOOGLY

CHARDONNAY, AUSTRALIA

175ML 5.65 | 250ML 7.75 | BTL 22

WATERKLOOF

CHENIN, SOUTH AFRICA

175ML 5.75 | 250ML 7.85 | BTL 22.5

MONT ROCHER VILLES VIGNES

VIOGNER, FRANCE

175ML 5.95 | 250ML 8.5 | BTL 23

DOMAINE CASTELNAU

PICPOUL DE PINET, FRANCE

175ML 6.25 | 250ML 8.95 | BTL 25

THE UNDERWORLD

GRENACHE BLANC, SOUTH AFRICA

BTL 28

ZEPHYR

SAUVIGNON BLANC, NEW ZEALAND

175ML 8.2 | 250ML 11.5 | BTL 34

ROSE WINE

THE BIG TOP CARNIVAL

WHITE ZINFANDEL, USA

175ML 5.65 | 250ML 7.75 | BTL 22

CHATEAU ROUTAS

PROVENCE ROSE, FRANCE

175ML 6.75 | 250ML 9.25 | BTL 26

WHISPERING ANGEL

PROVENCE ROSE, FRANCE

BTL 50

RED WINE

HIGHVELD

CABERNET SAUVIGNON, SOUTH AFRICA

175ML 5.65 | 250ML 7.75 | BTL 22

BODEGA CAMINO REAL

RIOJA, SPAIN

175ML 6.15 | 250ML 8.75 | BTL 24

MAN MEETS MOUNTAIN

MALBEC, ARGENTINA

175ML 6.25 | 250ML 8.95 | BTL 25

TIERRA ALTA

MERLOT, CHILE

175ML 6.10 | 250ML 8.75 | BTL 26

MABIS

NEROPASSO, ITALY

175ML 6.95 | 250ML 9.65 | BTL 27

EMILIANA NOVAS GRAND RESERVA

PINOT NOIR, CHILE

BTL 29

SPARKLING

BAROCCO

PROSECCO, ITALY

125ML 5.75 | BTL 25

CASA DEFRA

ROSÉ SPUMANTE, ITALY

BTL 26

MIRABELLO

PINOT GRIGIO SPARKLING ROSÉ, ITALY

BTL 28

PIPER-HEIDSIECK

CHAMPAGNE, FRANCE

BTL 50

MALT WHISKY

SPEYSIDE

ABERLOUR A'BUNADH

Orange, black cherries, dried fruit & ginger spiked
with dark bitter chocolate

£9.50

BALVENIE DOUBLEWOOD

Sweet fruit, honey & vanilla. Mature with nutty
& cinammon spices

£4.15

GLENFIDDICH 12

Floral, malty & citrus honey. Sweet finish with
a touch of oak & fruit

£3.70

GLENFIDDICH 18

Apples, candid fruits, spicy toffee
& a sweet ginger finish

£7.20

GLENLIVET FOUNDERS RESERVE

Toffee apples & burnt sugar

£3.35

GLENLIVET 18

Sultanas & sherried peels.
Fudge, manuka honey, walnut & apples

£4.70

GLENLIVET CARIBBEAN RESERVE

Ripe tropical fruit & brown sugar, along with
cinnamon pastries

£5.65

GLENLIVET 12

Buttery & vanilla-rich, though still bright fruity notes

£6.45

GLENLIVET 15

Full & rich with winter spice, cinnamon,
cloves & thick oak

£9.50

GLENROTHES SELECT RESERVE

Vanilla, coconut & plums with hints of orange

£4.70

MACALLAN 12 DOUBLE CASK

Sweet vanilla, dark chocolate & citrus.
Soft oak notes & toasted apples

£4.35

LOWLAND

AUCHENTOSHAN 12

Toasted almonds, carmalised toffee
& tangerine zest

£3.70

AUCHENTOSHAN 3 WOOD

Liqueur cherries, dark chocolate, ripe dark forest
fruits, dark treacle & toffee

£4.95

GLENKINCHIE 12

Barley, lemongrass, sweet stewed fruits & oak

£4.15

CAMPBELTOWN

SPRINGBANK 10

Citrus, fruit, pears & hints of peat
with a sweet vanilla tone

£4.15

SPRINGBANK 15

Fruit salad with hints of caramel, pineapple,
guava & passionfruit

£6.15



HIGHLAND

DALMORE 12

Warm coffee notes, cereal & butter
with Seville marmalade & fruit cake

£4.15

DALWHINNIE 12

Silky, fruity berry palate & long, warm finish

£3.95

DEANSTON 12

Soft vanilla, allspice, coconut & rich toffee

£4.50

EDRADOUR

Rich, creamy & malty with vanilla & honey,
a hint of smoke, sherry & spices

£4.15

GLENGOYNE 10

Clean, smooth & warming. Fresh green apples,
oak & toffee with a malty finish

£3.70

GLENGOYNE 18

Apple compote, christmas pudding & oranges
in syrup, hints of pear drops & vanilla

£7.15

GLENMORANGIE 10

Very fruity with rich lemon, apples & spices
with a tiramisu finish

£3.70

OBAN 14

Smoky with hints of citrus & seaweed

£4.70

OLD PULTNEY

Herbs & almond with notes of oak & spices

£4.15

ISLAY

ARDBEG 10

Peat notes, espresso, treacle & liquorice

£4.70

ARDBEG UIGEADAIL

Taking its name from the loch which provides
the peat-laden water for Ardbeg

£5.95

BOWMORE 12

From the original Islay distillery, warm & delicious
with subtle dark chocolate

£3.95

BUNNAHABHAIN 12

Fresh, sweet sea air, nutty & malty sweetness

£4.15

CAOL ILA 12

Peppermint, damp grass, cigar leaves,
with spicy peppered warmth

£4.35

LAGAVULIN 16


Peat, sherry & oak with a treacled sweetness

£5.15

LAPHROAIG 10

Peat, salty tang, oats & a dry smoky finish

£4.35



ISLANDS

ISLE OF JURA 10

Gentle oak & blossom with a fudgey sweetness

£3.70

HIGHLAND PARK 12

Floral, honey, citrus & cream

£3.70

HIGHLAND PARK 18

Sweet smoke, fresh cut apples, kelp, honey,
sea salt & smoked bacon

£11.15

OLD & RARE

BALVENIE PORTWOOD

White peach & smoke on the nose. Red fruits,
raisins & floral honey with a bitter cocoa finish.

£15.15

GLENFIDDICH 26

Created to honour Glenfiddich's line of continuous family ownership since William Grant founded the distillery in 1887. Vibrant with soft brown sugar & vanilla sweetness. A deep oak flavour gradually builds, with hints of spice & liquorice shining through.

£39.95

GLENMORANGIE SIGNET

A stunning Glenmorangie with plenty of chocolate, coffee, treacle and orange notes. A complex mix of some of Glenmorangie's oldest stock, with some heavily roasted barley.
A cracking whisky.

£18.75

LAPHROAIG 25

Laphroaig 25 Year Old is the perfect marriage of sherried, oaky flavours from the European Oloroso sherry casks and the creamy, smooth, sweet flavours from the ex-American bourbon barrels. The burst of peat that fills the mouth is quickly restrained by a sherry sweetness that slowly develops into spicy apple fruitiness.

£49.95

MACALLAN RARE CASK

With rarity at its core, this whisky is crafted from casks so rare they will never again be used in any macallan whisky. Soft notes of vanilla & raisin give way to apple, lemon & orange balanced by root ginger, cinnamon, clove & nutmeg.

Finished with chocolate & citrus zest.

£19.95

GLENLIVET 25

One of Glenlivet's most beautiful creations matured in Oloroso sherry oak casks. On the nose you get chewy sultanas & morello cherry, balanced out by dried herbs & cooked fruit. A thick & smooth whisky with strong toffee & walnut notes that finish on a wintry note with hints of Christmas spices & dried fruits.

£50.95

OTHER WHISKY

BLENDED SCOTCH

FAMOUS GROUSE

..... £3.50

NAKED MALT

..... £3.70

IRISH WHISKEY

JAMESON

..... £3.70

SOFT DRINKS

COCA COLA	2.25
DIET COKE / COKE ZERO	2.15
IRN BRU / DIET IRN BRU	2.15
APPLETISER	2.25
RED BULL	2.5
FEVER-TREE	2
<i>Tonic Water Light Tonic Sicilian Lemonade Elderflower Tonic</i>	
SCHWEPPEES	1.3
<i>Tonic Water Slimline Tonic</i>	
SCHWEPPEES GINGER BEER	1.75
HIGHLAND SPRING	2.15
<i>Still Sparkling</i>	
DRAUGHT SOFT DRINK	1.8
<i>Ask your server for choices</i>	
GLASS OF FRUIT JUICE	2.2
<i>Ask your server for choices</i>	

HOT DRINKS

TEAS	2
<i>Breakfast Tea Earl Grey Peppermint Tea Green Tea</i>	
ESPRESSO / DOUBLE ESPRESSO	2.30 / 2.5
AMERICANO	2.5
CAPPUCCINO	2.85
LATTE	2.85
FLAT WHITE	2.7
MOCHA	2.95

THE
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