



THE COLLEGE ARMS

REFRESH, RECHARGE, RETREAT



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Menu

TABLE D'HOTE

STARTERS

Cream of root vegetables, crusty ciabatta £4.95 G D V

Cheesy garlic asparagus gratin £5.95 D V

Chicken liver and Scotch Whisky pate, tomato chutney,
toasted ciabatta £5.95 G D E

MAIN COURSES

Confit duck leg, creamy mashed potato, honey roasted carrot,
curly kale, red wine jus £12.95 D

Pan fried sea bass, crushed new potatoes, steamed green
vegetables, citrus cream £13.95 D

8oz Black Angus Sirloin steak, portobello mushroom, vine
tomato, chunky chips £13.95 G

8oz Black Angus Ribeye steak, portobello mushroom, vine
tomato, chunky chips £15.95 G

Roasted butternut squash and sage potato gnocchi with
parmesan cheese £9.95 V G D

DESSERTS

Blackberry and apple crumble with custard £5.95 D G E

Sticky toffee pudding, caramel sauce, vanilla ice cream
£5.95 G D

Banoffee pie, double cream, caramel sauce £5.95 G D E

3 scoops of ice cream £4.95 D

N-Nuts G-Gluten D-Dairy V-Vegetarian E-Egg M- Mustard C- Crustaceans F-Fish

The allergen key is based on recipe information and supplier specifications. All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Within our kitchen we handle food products containing peanuts, tree nuts, sesame, fish, egg, molluscs, crustaceans, milk, cereals containing gluten, celery, soya, mustard, sulphites, lupin and derivatives of these allergens. It is impossible to fully guarantee separation of these allergens at all times from other ingredients in storage, preparation or cooking. All dishes are prepared in areas where allergens are present therefore there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen (including tree nuts and peanuts) at any point in time, leading to cross-contamination. Cooking equipment (e.g. fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information on our cooking methods and policy. If you are concerned about allergen cross-contamination of the food you wish to eat, please inform a team member who may also be able to show you the packaging of the product, and any 'may contain' warnings that the supplier has provided. Add a little bit of body text