

THE POTTERS ARMS

EAT DRINK LAUGH SLEEP

SHARING PLATES

Spicy Chicken Satay tender spiced chicken fillet with homemade peanut butter dip 10.50

Potter's Arms Butcher's Board: cold meat selection, sausage roll, scotch egg, barkham blue cheese & breads 13.95

Selection of Warm Breads sourdough & olive bread balsamic vinegar, olive oil, pesto & served with olives 4.95

Baked Camembert great for dipping with warm bread & served with cranberry chutney and pesto 11.50

Thai Sharing Board: Corn Cakes, Tood Mon Gai, Duck Spring Rolls and Chicken Satay 12.95

TO START

Stuffed Portobello Mushrooms stuffed with tomato, onion, paprika & garlic (v) 6.25

Bubble & Squeak with smoked bacon, hollandaise sauce & a poached egg 6.50

Homemade Soup of the Day served with warm bread 5.50

Crispy Calamari served with chilli sauce & dressed salad leaves 6.75

Tempura Oyster Kimchi served with Seaweed & Mint Yogurt 7.95

Homemade Crab Tortellini with a Ricotta, Spinach & Seafood Bisque 6.95

Ham Hock Terrine with Potters piccalilli & sourdough toast 6.25

Steamed Mussels in red Thai curry or white wine sauce served with artisan bread 6.50, 11.25 (main course)

POTTERS ARMS CHILDREN'S MENU

Smaller portions for under 12s - all priced 6.95

Cheese & Tomato Pizza + choice of 2 toppings

Fish & Chips with peas

Duo of Cumberland Sausages with buttery mash & onion gravy

Oven-Baked Chicken with hand cut fries and peas

Napoli Pasta penne pasta with tomato sauce (v)

Vanilla Ice Cream 1.95

PUB FAVOURITES

Beer Battered Fish & Chips haddock fillet served with house fries, garden peas & homemade tartar sauce 13.50

Classic Sausages & Mash Cumberland sausages served with buttery mash & onion gravy 11.95

Homemade Pie of the Day served with buttery mash - please ask your server for today's selection 12.95

Homemade Thai Red Chicken Curry tender chicken pieces in a spicy coconut milk sauce with vegetables served with fragrant basmati rice 14.50

Homemade Vegetable Cannelloni with roasted vegetables, ricotta and tomato sauce 10.95

Ham, Egg & Chips 11.50

A LA CARTE MAIN COURSES

Pan-Seared Scottish Salmon delicate fish fillet accompanied by green pea sauce, wild mushrooms, truffle oil & new potatoes 16.50

Pan Fried Seabass with sea vegetables, sautee potatoes & garlic butter 16.95

Homemade Crab Tortellini with ricotta, spinach & seafood bisque 11.50

Confit Duck Leg a classic of French cuisine served with roasted parsnips, buttery mash & a rich red wine jus 14.25

Braised & Rolled Lamb Shoulder with gnocchi, seasonal vegetables & lamb jus 14.95

Slow Roasted Belly Pork with wholegrain mustard mash, butternut puree, crackling and cider jus 15.75

Tricolor Gnocchi: Sweet Potato, Purple Potato & Spinach gnocchi with Roasted Vegetables & Butternut Puree 11.50

STEAK, BURGERS AND RIBS

Fillet Steak prime & tender cooked to perfection with house fries, roasted tomato & peppercorn sauce 23.50

Sirloin Steak with house fries, grilled tomato & mushroom sauce 19.95

Hickory Smoked BBQ Baby Back Ribs with house fries & coleslaw 17.50

Mixed Grill: sirloin steak, 1/2 rack of ribs, cumberland sausage & chicken breast with house fries & coleslaw 24.95

Homemade Beef Burger with house fries & onion rings 11.50 add smoked cheese and bacon 11.95

Cajun Chicken Burger with House Fries 11.95

SIDE DISHES

House Fries 3.50

Buttery Mash 2.95

Little Gem Lettuce with caesar dressing, toasted hazelnuts & red onion salad 3.50

Buttered Vegetables 3.25

Garlic Bread / Garlic Bread with Cheese 3.00

DESSERTS

Berry Eton Mess Sundae 6.95

Crème Brûlée 6.95

Belgian White & Dark Chocolate Fudge Brownie with vanilla ice cream 6.95

Homemade Fruit Crumble with custard 6.95

Homemade Lemon Tart with strawberry ice cream 6.95

Homemade Cheesecake ask about today's choice 6.95

Sticky Toffee Pudding with vanilla ice cream 6.90

Dairy Ice Cream your choice of vanilla, chocolate, strawberry, caramel or mint 6.50

The Potters Arms Cheese Board your choice of 3, 5 or 7 cheeses. Ask your server about the rich & varied cheeses on offer. Served with chutney, crackers, celery & grapes 7.50 3 cheeses, 9.95 5 cheeses, 11.95 7 cheeses

PIZZA MENU

All our pizzas are handmade & cooked to order with rich mozzarella cheese

Smokey Joes smoked chicken, ham, peppers, sweetcorn & bbq sauce

Fire Meater pepperoni & spicy beef on a tomato base topped with jalapenos

Hawaiian classic tropical flavours with ham, bacon & pineapple

Veggie roast peppers, sundried tomatoes, black olives & pesto sauce (v)

Pepperoni Plus pepperoni, black olives & mushrooms

All Potters Arms pizzas are priced at 11.50

(v) vegetarian or dishes which can be made for vegetarians

Many recognised allergens are handled in our kitchen. If you have any concerns please talk to a member of our team who will be happy to provide you with more detailed information.

THE POTTERS ARMS

EAT DRINK LAUGH SLEEP

SUNDAY LUNCH AT THE POTTERS ARMS

Book your table from 12.00 each Sunday for a traditional roast dinner of beef, turkey or pork served with homemade Yorkshire pudding, roast potatoes, roasted root vegetables & luxury gravy.

Fixed price menu from 13.50

A la carte menu also available

EAT DRINK LAUGH SLEEP

We are open every lunchtime for sandwiches and hot meals and offer a full a la carte menu in the evenings alongside our traditional warm welcome and well-stocked bar.

Our popular comedy nights are the chance to see both rising stars and established performers on the comedy circuit. We also run regular quiz nights and special events like our Burns Night dinner and St George's Day sing-a-long.

For travelers we have comfortable ensuite bedrooms available and you can start your day with a full English breakfast.

For details visit our website www.pottersarms.co.uk or call 01494 726 222



THE POTTERS ARMS

Did you know that the Potters Arms can be hired for a wedding, special party or function? Ask your server for details and to discuss our buffet menus.

DON'T MISS

The Potters Arms is now a well-established comedy venue attracting some of the UK's leading standup comedians. Held monthly, your comedy ticket includes an interval meal. Check out our notice boards and flyers or visit our website for details of our next comedy night and our annual comedy festival.

Give the gift of laughter - ask about our comedy night vouchers for a special and unusual present

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A LA CARTE MENU

