

BEER

Eat and Drink as Friends



01455 824265

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DRAUGHT

TIGER

perfectly balanced, cask, copper ale
3.5 / 1.75

GUINNESS

stout
4.6 / 2.3

LONGHORN

unfiltered fruity IPA
5 / 2.5

SHIPYARD

crisp zesty IPA
4.9 / 2.45



PERONNI

Italian lager
5.5 / 2.75

BIRRA MORETTI

Italian lager
4.9 / 2.45

SAN MIGUEL

Spanish lager
4.7 / 2.35

PRAVHA

pilsner
4.4 / 2.2

ASPALLS SUFFOLK

dry cider
3.9 / 1.95

BOTTLES

BUDVAR

3.5

SOL

3.95

NEWCASTLE BROWN

4.5

OLD MOUT FRUIT CIDERS

(various)
4.95



Low alcohol

HEINEKEN

0.0 Lager
2.95

OLD MOUT BERRIES & CHERRIES

Alcohol Free
3.95

MAISEL'S WEISSE

wheat beer 3.5

BITES

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GIANT, BEER BATTERED ONION RINGS VG 4

BIG, SUPER FRESH GREEN OLIVES VG 4

WHITEBAIT w/ citrus mayonnaise 4

WHIZZBANGERS! (chilli & fennel cocktail sausages) G* 4

HAMBLETON CIABATTA w/ Extra Virgin Olive Oil VG 4

TRIPLE COOKED CHIPS VG + G* 3

MONTGOMERY CHEDDAR CHIPS V + G* 5



MONTGOMERY CHEDDAR STRIPS on olive oil crackers V 6

BEER BATTERED FRESH COD (or **BANANA BLOSSOM** VG) BITES w/ chips 6

GOOSNARGH BREADCRUMBED CHICKEN STRIPS 6

VEGGIE BURGER (Beyond Meat) VG 9

BLT CIABATTA 9

ARTISAN SHARING BOARD 12 (cheese or charcuterie)

SHORTHORN STACK (Burger) bacon w/ cheddar or stilton 12

4OZ FILLET OF BEEF STRIPS on beef tomato w/ balsamic drizzle 15

BAR SNACKS

BIER NUTS VG 2.5

CRACKLING 2.5

CASHEWS VG 2.5

PEANUTS VG 1.5

KETTLE CRISPS 1.5

CHORIZO THINS
for Rioja 3

SALAMI CHIPS
for pilsner 3

DUCK FRITONS
for IPA 4



V = Vegetarian | VG = Vegan | G* = Gluten free ingredients prepared in an environment where gluten ingredients may be present.

Not available Sundays - see Sunday Eats menu



Burleigh's
GIN TERRACE

Burleighs Signature Edition

Served with Fever Tree Indian Tonic
Garnished with a slice of pink grapefruit

Burleighs Distillers Cut

Served with Fever Tree Mediterranean Tonic
Garnished with a slice of pink grapefruit
& a sprig of rosemary

Burleighs Leicester City Edition

Served with Fever Tree Mediterranean Tonic
Garnished with a lemon wheel & sprig of thyme

Burleighs Leicester Tigers Edition

Served with Fever Tree Light Tonic
Garnished with a slice of orange & sprig of basil

Burleighs Pink Edition

Served with Fever Tree Elderflower Tonic
Garnished with red berries

Burleighs Marilyn Monroe Pink Edition

Served with Fever Tree Elderflower Tonic
Garnished with strawberries & a sprig of mint



Terrace Treats

A selection of specially chosen treats to pair with your favourite Burleighs G&T!

Cavier Lime & Sea Salt 4

Big, super fresh green olives 4

Whitebait with citrus mayo 4

WhizzBangers! (chilli & fennel cocktail sausages) 4

Whole Medjool Dates 4

Cheesy Hand Cut Chips (Stilton or Cheddar) 5

Colston Bassett Stilton Strips on Olive Oil Crackers 6

Chicken Liver Parfait with toasted bread 6

Beer Battered Fish & Chips Bites 6

**Chicken Strippets - citrus or bread crumbed chicken
breast strips 6**

Fresh Seasonal Fruit Cocktail 6

Berry Bar Bites. Vegan flapjack w/ sorbet - 6

Dardiman's Real Fruit Crisps - various 6

Red Dragon Fruit Smoothie 7

Liquid salted caramel No1s 3

**Waffle Cone w/ ice cream or sorbet 3
(please ask for flavours)**

Feel free to ask your server for help with your choices

EATS

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SUNDAY EATS

ROASTIES w/ gravy V 4

WHITEBAIT w/ citrus mayonnaise 4

WHIZZBANGERS! (chilli & fennel
cocktail sausages) G* 4

BIG SUPER FRESH GREEN OLIVES VG 4

WHOLE MEDJOO DATES VG 4

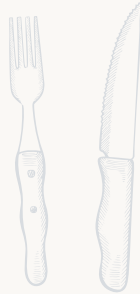
CHICKEN LIVER PARFAIT 6

TRUFFLE OIL CHICKEN or (ORGANIC TOFU VG)
salad G* 6

ROASTED ROOTS & ORGANIC TOFU TUMBLE
VG + G* 8

LANCASTER YORKIE w/ meat slice,
stuffing +gravy drizzle 8

ROAST PORK & APPLE CIABATTA 9



Sweet eats

ROASTED FRUITS VG 6

BERRY BITES VG 6

BROWNIE BITES V 6

ROLO CHEESECAKE POT V 6

WAFFLE CONE w/ Ice Cream V
or (Sorbet VG) 3
Additional scoop 2



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POURS

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POURS

RED	125ml	175ml	250ml	btl
Malbec	4.95	6.50	7.95	19.95
Rioja	4.95	6.50	7.95	19.95
Pinot Noir	3.95	4.95	6.50	17.95
Shiraz	3.95	4.95	6.50	17.95
Merlot	3.25	4.25	5.95	15.95

WHITE	125ml	175ml	250ml	btl
New Zealand Sauvignon	3.50	4.75	5.95	15.95
Chardonnay	3.95	4.95	6.50	17.95
Pinot Grigio	3.95	5.25	6.50	18.95
Sauvignon Blanc	4.50	5.95	7.50	19.75

ROSE	125ml	175ml	250ml	btl
Mediterranean Dry	3.95	5.50	6.95	18.95
Zinfandel	3.50	4.75	5.95	15.95

SPARKLING		20cl btl	70cl btl
Prosecco White		6.95	21.50
Prosecco Rose		6.95	21.50

Please ask for our full wine list...

SUMMER DRINKS
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SUMMER DRINKS

Spritzers

All at 12

VENEZIANO

Aperol, Prosecco & Soda Over Ice w/ fresh & dried orange dressing

PROVENCE ELDERFLOWER ROSE

AIX Rosé, St Germain, Angostura Bitter, Soda Water w/ real fruit crisp garnish

GOOSD PEAR & HONEY

Grey Goose Vodka, Lemon Juice, Pear Juice, Honey Water, Prosecco & Soda Water w/ pear dressing

Pitchers

1.5L (Equivalent to 6 x 250ml lg glasses)

PIMMS

Pimms No.1, Fruit Mix, Mint & Lemonade Over Ice
35

HAVANA CLUB 7 SANGRIA

Cuban, Havana Club 7 Rum, Red Wine, Orange Juice, Honey Water, Soda Water, Pink Lady Apple, Blackberries & Strawberries
40

GIGGLE JUICE

Moscato Wine, Smirnoff Vodka, Rose Syrup, Lemon Juice, Lemonade, Strawberries w/ lemon dressing
45

SUMMER TREATS
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SUMMER TREATS

Sunshine Goodness

CAVIAR LIME & SEA SALT VG, G*

WHOLE MEDJOOOL DATES VG, G*

EDAMAME BEANS VG, G*

POMEGRANATE SEEDS VG, G*

All at 4



CITRUS CHICKEN STRIPPETS 6

BEER BATTERED FRESH COD
(or **BANANA BLOSSOM VG**) **BITES w/ chips 6**

WENSLEYDALE & POMEGRANATE SALAD
V, G* 8

ROASTED ROOTS & ORGANIC TOFU TUMBLE
VG, G* 8

LANGOUSTINES w/ citrus mayonnaise and lime wedge 10

SUPER FOOD SALAD VG, G* 14

Sweet eats

ROASTED FRUITS VG, G*

BERRY BITES VG

HAZELNUT BROWNIE BITES

ROLO CHEESECAKE POT V

All at 6



WAFFLE CONE w/ Ice Cream V
or (Sorbet VG) 3
Additional scoop 2



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THE



LANCASTER
ARMS

DESFORD

Wine list

Welcome

Humans have been enjoying wine all over the world for more than 10,000 years, starting in ancient China c8,000BC. It is one of our oldest traditions and greatest pleasures.

To compliment our food menu, we have produced a fine international wine collection for you to enjoy.

Nothing reflects the global nature of wine better than the story of Cheval des Andes, our premier wine, which is retold for you here.



At the heart of Cheval des Andes is transmission and the heritage, savoir-faire and values passed on from Château Cheval blanc, which have travelled across both generations and continents from Bordeaux to Mendoza.

The inspiration for Cheval des Andes came from the dream of founder Pierre Lurton to follow the original Malbec vines from Bordeaux to Argentina.

Years ago, Malbec was widely cultivated in Bordeaux and was brought to Argentina in the mid-19th century, only decades before the grape would be decimated in France by a phylloxera epidemic. Today, the only Malbec that exists in Bordeaux has grafted roots, which make it more resistant but also alter its quality. The vines which travelled to the New World over a century ago are ungrafted.

When Pierre Lurton discovered the stunning Malbec vineyard of Las Compuertas, planted in Mendoza in 1929, he was immediately captivated, declaring, "This will be a journey to the roots of Bordeaux." He wanted to bring yesterday's Bordeaux wines back to life, reconnecting Château Cheval Blanc with the history of Saint-Emilion.

In 1999, Château Cheval Blanc started a joint venture with Terrazas de Los Andes and Cheval des Andes was born. Since then, a predominantly Malbec, Bordeaux-style blend has become the signature of Cheval des Andes.

VEG + SALADS	CHICKEN	PORK	APERITIF	SPICE	FISH	SHELLFISH	BEEF + LAMB

A great food and wine pairing creates a balance between the components of a dish and the characteristics of a wine.

As much as pairing food and wine is complex, the basics are simple to grasp. Our key helps you pair the right wine with your food choice.

	Fiz & Bubbly				
<i>Prosecco</i>	HOUSE PROSECCO 20CL Italy 11% All round good time drink				Btl 6.95
	HOUSE PROSECCO Italy 11% All round good time drink				21.50
<i>Champagne</i>	HOUSE CHAMPAGNE France 12%				36.95
	MOËT & CHANDON France 12% Impereal is the elegant brand leader of the famous Champagne house				55.95
	VEUVE CLIQUOT France 12% Well known for both its full-bodied, biscuity style and consistency				59.50
	BOLLINGER France 12% Special Cuvee, our premier Champagne, brilliant for that very special celebration.				65.95

	Rosé		125ml	175ml	250ml	Btl
<i>fresh + crisp</i>	HOUSE ROSÉ France; Dry 12.5%		3.95	5.50	6.95	18.95
<i>aromatic + juicy</i>	ZAPA MALBEC ROSÉ UCO VALLEY Argentina Mendoza 12.5% Mendozan Malbec a hint of sweetness with a bright nose of strawberries and cherries					19.95
	HOUSE ZINFANDEL USA; Sweet 9%		3.50	4.75	5.95	15.95
<i>rich + complex</i>	AIX ROSÉ COTEAUX France Aix-en-Provence 13% Our award winning premier rose wine, deemed the definitive Provence Rose. A delicate balance of crisp acidity and soft, ripe summer fruit. Superb choice for any event					28.95

fresh + crisp

White Wine

	125ml	175ml	250ml	Btl
HOUSE SAUVIGNON BLANC 🍷 🍷 🍷 🍷 🍷 Chile; Dry 12.5%	3.50	4.75	5.95	15.95
HOUSE PINOT GRIGIO 🍷 🍷 🍷 🍷 Italy; Delicate 12%	3.95	5.25	6.50	18.95
HOUSE SAUVIGNON BLANC 🍷 🍷 🍷 🍷 🍷 New Zealand; Dry 12.5%	4.50	5.95	7.50	19.75
CHABLIS LA MOTTE 🍷 🍷 France Burgundy 12.5% Robust, fruity & fresh citrus, apple & pear; Minerally				27.95
RIOJA RESERVA MARQUÉS DE MURRIETA 🍷 🍷 Spain Capellania 13.5% A great white, oak aged for a full flavour packed finish; Dry / Smooth				29.95
CLOUDY BAY SAUVIGNON BLANC 🍷 🍷 🍷 🍷 New Zealand 13.5% Vibrant, scented & summery, long & succulent on the palate Benchmark Sauvignon Blanc; Crisp acidity				34.95
GROOTE POST SEASALTER SAUVIGNON BLANC-SEMILLON 🍷 🍷 🍷 🍷 🍷 Darling South Africa 13.5% Fabulous interplay of soil, slope & Atlantic Ocean; Minerallity				34.95
MÂCON VILLAGE LA CROCHETTE 🍷 🍷 🍷 🍷 🍷 France Burgundy 13% Citrus aroma, acacia, honey & floral apple; Dry / Dry				25.95
HOUSE PIESPORTER 🍷 🍷 Germany; Medium Sweet 9%	4.25	5.75	6.95	18.95
HOUSE CHARDONNAY 🍷 🍷 🍷 🍷 🍷 France; Juicy 12.5%	3.95	4.95	6.50	17.95
PICPOUL DE PINET 'HEN PECKED' 🍷 🍷 🍷 🍷 🍷 🍷 France Languedoc Roussillon 13% Acacia & hawthorn aroma, fresh & rich; Med / Dry				19.95
ALBARIÑO PIRUETA 🍷 🍷 Spain Rias Baixas 12.5% A true wine of the sea, multiple citrus flavours; Thirst quenching				22.95
FRITZ WILLI RIESLING 🍷 🍷 🍷 🍷 Germany Mosel 11% Round stone soft fruit flavours with zesty lemon tang; Fruity / Off Dry				24.95
GAVI DI GAVI CORTESE 🍷 🍷 🍷 Italy Piedmont 13% White peach, pear, acacia, lime & gooseberry; Enchanting / Full				24.95
TERRAZAS CHARDONNAY RESERVE 🍷 🍷 🍷 🍷 🍷 🍷 Argentina Tupungato Terrace 14% Subtle white peach, pear & lemon; Big / Creamy				26.95
POUILLY FUISSE LES VIEUX MURS LORON 🍷 🍷 🍷 🍷 France Burgundy 13% Subtle but deep floral & citrus aromas; Rich / Minerality				32.95
SANCERRE LANGLOIS-CHATEAU 🍷 🍷 🍷 🍷 France Loire 12.5% River fish; Intense / Minerality				32.95

aromatic + juicy

rich + complex

Red wine

125ml 175ml 250ml Btl

smooth + fruity

HOUSE PINOT NOIR 🍷 🍷 🍷 🍷 🍷 🍷 **3.95 4.95 6.50 17.95**
France; Smooth 13%

JAFFELIN PINOT NOIR 🍷 🍷 🍷 🍷 🍷 🍷 **19.95**
France 12.5%
Nuance of blackcurrants, berries & cherries; Med / Easy

smooth + medium bodied

HOUSE MERLOT 🍷 🍷 🍷 🍷 🍷 **3.25 4.25 5.95 15.95**
Chile; Medium 12%

PAUL MAS CABERNET SAUVIGNON 🍷 🍷 **22.95**
France | South West 13.5%
Pomegranate, blackberries & spices; Dark / Rich

CHÂTEAU LA PATACHE POMEROL 🍷 🍷 🍷 **44.95**
France | Bordeaux 14%
Vibrant red fruits & plum; Classic Bordeaux

MIREA PRIMITIVO DI MANDURIA 🍷 🍷 🍷 **32.95**
Italy | Puglia 17.5%
Warm with vanilla, prunes, coffee & honey; Rich / Complex

powerful + full bodied

HOUSE SHIRAZ 🍷 🍷 🍷 🍷 **3.95 4.95 6.50 17.95**
Chile; Vibrant 13.5%

HOUSE MALBEC 🍷 🍷 🍷 **4.95 6.50 7.95 19.95**
Argentina; Big 13.5%

HOUSE RIOJA 🍷 🍷 🍷 **4.95 6.50 7.95 19.95**
Spain; Full 14%

ARAUCANO CARMENÈRE RESERVA 🍷 🍷 🍷 **22.95**
Chile | Colchagua 13.5%
Soft & sensual red fruit & spices; Rich / Meaty

LOS HAROLDOS MALBEC 🍷 🍷 🍷 **24.95**
Argentina | Mendoza 13.5%
Toasty cedar, bramble fruit & dark cherries; Full / Rich

ST JOHNS ROAD BLOOD & COURAGE SHIRAZ 🍷 🍷 🍷 🍷 **27.95**
Australia | Barossa 14.5%
Dark berries, plum, earth & leather with hints of liquorice & chocolate; Rich / Spicy

MARQUÉS DE MURRIETA RIOJA RESERVA 🍷 🍷 🍷 🍷 **28.95**
Spain | Tinto 14%
Silk smooth & oaky; Aged

LES GALETS ROULÉS, CHÂTEAUNEUF-DU-PAPE 🍷 🍷 🍷 🍷 **34.95**
France | Rhone 13.5%
Palate of sweet cherry flavours; Full / Rich

Our premiere bottle

CHEVAL DES ANDES 🍷
Argentina | Andes 15%
Truffles, spices & walnuts
with brambles & forest
berries; Chatueabriand;
Bordeaux meets Argentina



69.95

Dessert wine

Btl

M. CHAPOUTIER - MUSCAT DE BEAMES-DE-VENISE

24.95

France | Rhone 16%

Aromas of fruit & flowers; Desserts; Sweet

CLASSIQUE SAUTERNES

24.95

France | Bordeaux 13%

Rich, smooth floral, honey & apricot; Desserts; V Sweet

Sherry

50ml

HARVEYS BRISTOL CREAM (50ML)

2.50

Spain 17.5%

World-famous full-cream Sherry. Full of rich spicy flavours of raisins, nuts with a sweet finish

Port

50ml

COCKBURN'S FINE OLD RUBY

3.00

Portugal | Porto 20%

Youthful smooth Port with raspberries, plums and rich fruity sweetness

COCKBURN'S LBV

3.50

Portugal | Porto 20%

This late bottled vintage is deep red in colour and with aromas of damson, mulberry, summer fruits and chocolate, it leaves an intense sensation on the palate with some complexity from its wood ageing.

Classic cheese board

BRIE DE MEAUX

Crowned 'King of cheeses' by Talleyrand.
The classic & original Brie

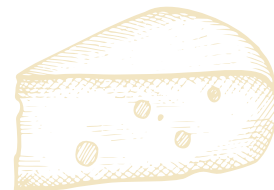
SPARKENHOE VINTAGE RED LEICESTER

England's only unpasteurised Red Leicester cheese

COLSTON BASSETT BLUE STILTON (V)

An English classic. Stilton royalty

All served w/ quince & crackers



9.95

Wine

TERMINOLOGY

Acidity

How tart a wine is (or isn't).
Related descriptions include
crisp and bright.

Body

How heavy or full wine feels in the
mouth. Wine is often described as
light, medium, or full-bodied.

Tannins

Bitter compounds in the skin and
seeds of grapes that give red wine
structure. (White wines have little
to no tannins as they're typically
not fermented on the skins.) While
some tannins are desirable, overly
tannic wines can cause a drying
sensation in your mouth.

Jammy

A term used to describe red
wines with a cooked fruit flavour.

Terroir

Terroir refers to how a growing region
affects wine's flavour. While this term
is most commonly used to describe
wine, it can also apply to cheese,
coffee beans, and other foods.

Vintage

A vintage wine doesn't always mean
old - it's one made from grapes that
were all (or mostly) produced in a
single year. A non-vintage wine comes
from grapes that were harvested
over two or more years. Champagne
is typically non-vintage (or NV) for
consistency's sake.

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Shakespeare