



A LA CARTE MENU | AUTUMN

NIBBLES

Gordal Olives, Salted Almonds
(GF) | £7.50

Queens Pork Scratchings, Baked Bramley
Apple & Vanilla Puree (GF) (DF) | £7

Sourdough, Aged Balsamic & Duchess
Farm Rapeseed Oil (DF)(V)(PB) | £6

Padron Peppers, Blistered, Smoked
Maldon Sea Salt (GF) (DF) (V) (PB) | £7

Buffalo Chicken Wings, Buffalo Sauce,
Saint Agur & Buttermilk Dressing, Chives,
Lime (DF+) | £11

APPETISERS

Confit Onion & Lemon Thyme Soup, Crispy Onions, Mixed Herbs, Mini Loaf
(V) (GF+) | £9

Pigeon Breast, Butternut Squash Hash, Port & Blackberry Puree, Pickled Mushrooms
(GF) (DF+) | £12

Poached Salmon, Cucumber, Spring Onion, Confit Lemon, Capers Berries, Tomato Gel
(GF+) | £11

Roasted Figs, Pear, Beetroot, St Agur, Croutons, Frisee, Roasted Walnuts (GF+) | £10

King Prawns, Picco de Gallo, Roquito Peppers, Lime Sourcream, Toasted Sourdough
(GF+) (DF+) | £16

Truffle & Wild Mushroom Arancini, Herb Buttermilk (V) | £10

Queens Scotch Egg, Mustard Mayonnaise, Bois Boudrain Sauce | £11

MAINS

Rolled Pork Loin, Celeriac Fondant, Charred Hispi Cabbage, Chestnut Puree (GF) (DF+) | £23

Blackened Hake, Squid Ink Pasta, Confit Tomatoes, Spring Onions, Tapioca Crisps, Salmon Roe | £26

Pan Fried Skate Wing, Shrimp & Capers Butter, New Potatoes, Tenderstem Broccoli (GF) (DF+) | £24

Yuzu Butter Poached Chicken Supreme, Mustard Mash, Creamy Hispi Cabbage (GF) | £22

Butternut Squash & Paneer Mille Feuille, Tagine Sauce, Preserved Lemon, Crispy Kale (V) (PBO+) | £20

Steak & Kidney Suet Pudding, Creamed Potato, Leek, Honey Roasted Carrot & Parsnip, Red Wine Jus | £26

CLASSICS

Queens Scampi & Fries, Seaweed Tartare, Charred Lemon, Salt & Vinegar Fries | £20

Queens Burger, Two Beef Patties, 'Big Mac' Sauce, American Cheese, Bbq Onions, Smoked Pancetta, Fries (GF+) | £19.50

Chicken Kiev Burger, Fire-Roasted Red Pepper, Parsley Aioli, Gem Lettuce, Smoked Pancetta, Aged Parmesan, Fries | £19.50

Fish & Chips, Beer Battered Haddock, Mushy Peas, Curry Sauce, Tartare, Gherkin, Pickled Egg & Onion, Triple Cooked Chips
(GF) (DF+) | £20

Steak Frites, 10oz 28-Day Aged Sirloin, Fries, Watercress & Peppercorn Sauce (GF) | £34

Chicken & Pancetta Caesar Salad, Ciabatta Croutons, Anchovies, Baby Gem, Parmesan | £20

Lincolnshire Sausages, Creamed Potato, White Bean & Herb Cassoulet, Crispy Leeks | £19

SIDES

Fries £6 | Truffle Mayo & Parmesan Fries £8 | Sweet Potato Fries £6 | Triple Cooked Chips £7 | Creamed Potato £5

Truffled Cauliflower Cheese £7 | Tenderstem Broccoli, Chilli, Toasted Hazelnuts £7 | Mixed Side Salad £7 |

Charred Hispi Cabbage, Mustard Dressing, Crispy Onions £8 | Pickled Onion Rings £6

Allergies? Please speak to a member of staff prior to ordering if you have any allergies or dietary requirements.

Unfortunately it is not possible for us to guarantee that any product is 100% free from any allergen, as all are used in both the bar & kitchen.

Vaping is not permitted.

DESSERTS

Toasted Coconut & Pecan Bread & Butter Pudding, Coconut Rum Ice Cream | £9

Banana Souffle, Milk Chocolate Ice Cream, Salted Caramel | £9

Peach Crumble Cheesecake, Raspberry Gelato | £9

Sticky Toffee Pudding, Warm Toffee Sauce, Brandy Snap Basket, Vanilla Ice Cream | £9

Ice Creams & Sorbets, Please Ask Your Server For Today's Selection (GF)(V)(PB+) | £7

Cheeseboard, Black Bomber, Blacksticks Blue & Stinking Bishop, House Chutney, Celery, Apple, Artisan Crackers (V) | £12

'Affogato', Vanilla Ice Cream, Espresso Shot | £7 | Add a Liqueur Shot £3

DESSERT COCKTAILS

Flat White Martini, Baileys, Espresso, Smirnoff Vodka | £12

Espresso Martini, Kahula, Espresso, Smirnoff Vodka | £12

Mudslide Martini, Smirnoff Vodka, Tia Maria, Baileys, Double Cream | £12

Bakewell Tart Sour, Amaretto, Cherry Syrup, Lime Juice, Angostura Bitters | £12

TEAS & COFFEES

Freshly Ground Coffee | £2.60

Flat White | £2.60

Cappuccino | £3.20

Cafe Latte | £3.20

Liqueur Coffee | £6.50

Single Espresso | £2.20

Double Espresso | £3.20

Tea | £2.70

Speciality Tea's | £3.20

Milk Alternatives Available

JOIN US FOR SUNDAY LUNCH

1.00 - 7.00pm

Please speak to a member of our team if you would like to see the full Sunday Lunch menu or book a table.

Roast Sirloin Of Beef, Duck Fat Roast Potatoes, Buttered Greens, Crushed Carrots & Swede, Honey & Thyme Roasted Parsnips, Yorkshire Pudding, Rich Meat Gravy | £24

Roast Loin Of Pork, Duck Fat Roast Potatoes, Buttered Greens, Crushed Carrots & Swede, Honey & Thyme Roasted Parsnips, Stuffing, Yorkshire Pudding, Rich Meat Gravy | £22

Roast Leg Of Lamb, Duck Fat Roast Potatoes, Buttered Greens, Crushed Carrots & Swede, Honey & Thyme Roasted Parsnips, Yorkshire Pudding, Rich Meat Gravy | £24

Corn-Fed Chicken Breast, Duck Fat Roast Potatoes, Buttered Greens, Crushed Carrots & Swede, Honey & Thyme Roasted Parsnips, Stuffing, Yorkshire Pudding, Rich Meat Gravy | £21

Nut Roast, Chestnut Mushroom, Puy Lentil, Black Garlic, Chestnut, Orange & Cranberry, Roast Potatoes, Vegetables, Yorkshire Pudding, Mushroom Gravy (V) (PB) | £19

Sharing Roast, Beef, Pork, Lamb & Chicken, Duck Fat Roast Potatoes, Buttered Greens, Crushed Carrot & Swede, Honey & Thyme Roasted Parsnips, Truffle Cauliflower Cheese, Stuffing, Yorkshire Pudding, Rich Meat Gravy | £32 per person

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