



## A LA CARTE MENU | WINTER

### NIBBLES

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

**Gordal Olives**, Salted Almonds (GF) (DF) (V) (VE) | £7.50

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

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

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

**Beef Ragu Arancini**, Parmesan, Oregano Aioli | £11

### APPETISERS

**Roasted Cauliflower & Truffle Soup**, Toasted Sourdough (GF+) (V) | £11

**Queens Scotch Egg**, Mustard Mayonnaise, Bois Boudrain Sauce | £12

**Moules Mariniere**, Pancetta, Leeks, Cream & Cider, Toasted Sourdough (GF+) | £12

**Caramelised Red Onion Tartlet**, Rosary Ash Goats Cheese, Balsamic Reduction, Watercress (V) | £10

**Hot Honey Pork Bites**, Kimchi, Rocket, Crispy Onions (GF) (DF) | £11

**Smoked Salmon & Crayfish Roulade**, Wasabi Creme Fraiche, Crispy Capers (GF) | £12

### MAINS

**Pan Fried Duck Breast**, Beetroot & Sweet Potato Pomme Anna, Tenderstem Broccoli, Redcurrant Jus (GF) (DF+) | £28

**Fillet of Seabream**, Crushed New potatoes, Burnt Leeks, Mussel & Caper Butter (GF) (DF+) | £23

**Chicken Supreme Breast**, Herb Creamed Potato, Confit Shallot, Spinach, Sauce Diane (GF) (DF+) | £22

**Skate Wing**, New Potatoes, Samphire, Lemon Pepper Sauce (GF) (DF+) | £28

**Cauliflower 'Scampi'**, Polenta Chips, Dill Salt, Minted Peas, Curry Mayonnaise (DF+) (V) (VE) | £19

### CLASSICS

**Mince Beef & Onion Pie**, Creamed Potato, Liquor, Gravy | £20

**Steak Frites**, 10oz Sirloin (served sliced), Fries, Peppercorn Sauce (GF) (DF+) | £34

**Pan Fried Calves Liver**, Creamed Potato, Confit Onion, Hispi Cabbage, Red Wine Jus (GF) (DF+) | £28

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

**Buttermilk Chicken Burger**, American Cheese, Chicken Gravy Mayo, BBQ Onion Jam, Lettuce, Fries | £19.50

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

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

**Honey & Mustard Glazed Ham**, Clarence Court Eggs, Triple Cooked Chips (GF) | £18

### SIDES

Truffled Cauliflower Cheese £7 | Buttered Greens £5 | Tenderstem Broccoli, Chilli, Toasted Hazelnuts £7 | Pickled Onion Rings £5

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

**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

**Classic Apple Tatin**, Vanilla & Honeycomb Ice Cream, Apple Caramel | £9

**Warm Chocolate & Cherry Fondant**, Kirsch Ice Cream,  
Cherry Marshmallow Cloud | £9

**Blackberry & Cassis Trifle**, Toasted Almonds, Sweet Liquorice,  
Vanilla Custard Chantilly | £9

**Sticky Toffee Pudding**, Warm Toffee Sauce, Vanilla Ice Cream | £9

**Ice Creams & Sorbets**, Please Ask Your Server For Today's Selection | £8

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

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

## DESSERT COCKTAILS

**Flat White Martini**, Baileys, Vodka, Double Espresso | £12

**Mudslide Martini**, Vodka, Baileys, Kahlua, Double Cream | £12

**Bakewell Tart Sour**, Cognac, Amaretto, Cherry Syrup, Lemon Juice, Bitters | £12

## HOT DRINKS

**Americano** | £3.60

**Flat White** | £3.50

**Single Espresso** | £2.60

**Double Espresso** | £3.60

**Latte** | £3.80

**Cappuccino** | £3.80

**Macchiato** | £3.60

**Mocha** | £4

**Hot Chocolate** | £4

**Twinings Tea** | £3

English Breakfast / Green / Peppermint

*Milk Alternatives Available*

## JOIN US FOR SUNDAY LUNCH

12.00 - 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 Swede & Carrot Mash,  
Honey & Thyme Roasted Parsnips, Yorkshire Pudding, Rich Meat Gravy (GF+) (DF+) | £24

**Roast Loin Of Pork**, Duck Fat Roast Potatoes, Buttered Greens, Crushed Swede & Carrot Mash,  
Honey & Thyme Roasted Parsnips, Stuffing, Yorkshire Pudding, Rich Meat Gravy (GF+) (DF+) | £22

**Roast Leg Of Lamb**, Duck Fat Roast Potatoes, Buttered Greens, Crushed Swede & Carrot Mash,  
Honey & Thyme Roasted Parsnips, Yorkshire Pudding, Rich Meat Gravy (GF+) (DF+) | £24

**Corn Fed Chicken Breast**, Duck Fat Roast Potatoes, Buttered Greens, Crushed Swede & Carrot Mash,  
Honey & Thyme Roasted Parsnips, Stuffing, Yorkshire Pudding, Rich Meat Gravy (GF+) (DF+) | £21

**Nut Roast**, Chestnut Mushroom, Puy Lentil, Black Garlic, Chestnut, Orange & Cranberry, Roast Potatoes, Vegetables,  
Yorkshire Pudding, Mushroom Gravy (GF+) (V) (VE) (DF) | £19

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

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