



A LA CARTE MENU | AUTUMN

NIBBLES

Charred Sourdough, Aged Balsamic & Duchess Farms Rapeseed Oil (DF) (V) (VE) | £7

Gordal Olives, Salted Almonds (GF) (DF) (V) (VE) | £8.50

Queens Pork Scratchings, Baked Bramley Apple & Vanilla Puree (GF) (DF) | £8

Padron Peppers, Blistered, Smoked Maldon Sea Salt (GF) (DF) (V) (VE) | £9

Buffalo Chicken Wings, Buffalo Sauce, Saint Agur & Buttermilk Dressing, Chives, Lime (GF+) | £12

Fried Chorizo Sausage, Saffron Aioli | £8.50

APPETISERS

Chicken Liver Parfait, Red Onion Marmalade, Toasted Sourdough | £12.50

Queens Scotch Egg, Mustard Mayonnaise, Bois Boudrain Sauce | £12.50

Garlic & Chilli King Prawns en Crouste, Lobster Mayonnaise (GF+) (DF+) | £16

Salt & Pepper Squid, Charred Lime (GF+) (DF+) | £13

Chicken & Sweetcorn Soup, Crispy Noodles & Spring Onion (GF+) | £12

Pear & Cashel Blue Tart, Waldorf Salad, Frisee (V) | £14.50

MAINS

Corn Fed Chicken Supreme, Fondant Potato, Charred Hispi Cabbage, Red Wine Jus (GF/DF+) | £23

Pan Fried Skate Wing, Buttered New Potatoes, Tenderstem Broccoli, Lemon & Pepper Butter (GF/DF+) | £29

Pork Chop, Champ Mash, Honey Roasted Carrots, Mustard Glaze (GF/DF+) | £24

Cod Loin, Salsa Verdi Pomme Anna, Black Olive Tapenade, Rainbow Chard (GF/DF+) | £28

Beef Bourguignon, Braised Rice, Charred Lemon | £26

Roasted Butternut Squash Pappardelle, Mascarpone, Sage Chimichurri (V/VE+/DF+) | £21

CLASSICS

Steak Frites, 8oz Sirloin, Fries, Peppercorn Sauce (GF) (DF+) | £36

Queens Burger, Two Beef Patties, 'Big Mac' Sauce, American Cheese, BBQ Onions, Smoked Pancetta, Fries (GF+) | £22

Buttermilk Chicken Burger, American Cheese, Chicken Gravy Mayo, BBQ Onion Jam, Lettuce, Fries | £21

Queens Scampi & Fries, Seaweed Tartare, Charred Lemon, Salt & Vinegar Fries (DF+) | £21

Beer Battered Fish & Chips, Triple Cooked Chips, Tartare Sauce, Mushy Peas, Chip Shop Curry Sauce (GF) (DF+) | £22

Honey & Mustard Glazed Ham, Clarence Court Eggs, Triple Cooked Chips (GF) | £22

Waldorf Salad, Celery, Walnut, Apple, Golden Raisins, Baby Gem, Mustard Emulsion (GF) | £17

Add Chicken Breast £6.50 | Add Minute Steak £10

SIDES

Truffled Cauliflower Cheese £8 | Seasonal Greens £6 | House Mixed Salad £7 | Pickled Onion Rings £6

Honey Roasted Carrots £6 | Charred Hispi Cabbage, Crispy Onions £6

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

Tirami-Choux Bun, Chocolate Crackle topped Giant Profiterole,
Vanilla Mascarpone, Kahlua, Coffee & Chocolate Sauce | £9.50

Banoffee Souffle, Banana & Praline Souffle, Caramelised Banana,
Whipped Dulce De Leche, Vanilla & Custard Chantilly | £9.50

Queens Jam Sponge, Blackberry & Damson Jam, Browned Butter
Steamed Sponge, Vanilla & Fig Leaf Custard | £9.50

Eccles Cake Swirl, Blacksticks Blue, Pear & Raisin Puree | £12

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

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

DESSERT COCKTAILS

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

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

Jaffa Cake, Cointreau, Tia Maria, Coca Cola | £12

Apple Pie, Amaretto, Vanilla Vodka, Cider, Maple & Cinnamon Syrup | £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 - 6.00pm

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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