



A LA CARTE MENU | WINTER

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

Wild Mushroom & Truffle Arancini, Chive Mayo | £10

APPETISERS

Roasted White Onion & Thyme Soup, Toasted Sourdough (GF+) (V) | £12

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

Tempura King Prawns, Sriracha Butter (GF) | £19

Pulled BBQ Beef Croquette, Charred Corn, Beef Dripping (DF) | £16

Oak Smoked Salmon, Cucumber, Capers, Grapefruit & Rapeseed Dressing, Melba Toast (GF+) (DF) | £18

Prosciutto, Sundried Tomato 'Pico de Gallo', Charred Artichoke, Black Olive Tapenade (GF) (DF) | £16

MAINS

Mushroom Stuffed Chicken Thigh, Sage Sausage, Duck Fat Rosti, Spinach Puree, Red Wine Jus (GF+) (DF+) | £25

Roasted Pork Loin, Creamy Mash, Apple, Leeks, Miso Butter, Crispy Pig Cheek (GF+) (DF+) | £26

Walnut & Herb Crusted Venison, Artichoke & Celeriac Dauphinoise, Sprouting Broccoli, Pan Juices (DF+) | £32

Sea Bass Fillet, Roasted Cauliflower, Parisienne Potatoes, Dill Veloute (GF) (DF+) | £28

Pan Fried Skate Wing, Sauteed Potatoes, Green Beans, Brown Shrimp & Lemon Butter (GF) (DF+) | £30

Cauliflower Steak, Bombay Potatoes, Tikka Masala Sauce, Lime Pickle, Poppadom, Cucumber Raita (GF) (DF) (V) (VE) | £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

Hunters Chicken Burger, Streaky Bacon, American Cheese, Baby Gem, Red Onion, Crispy Onions, Fries (GF+) (DF+) | £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

Pan Fried Calves Liver, Streaky Bacon, Mash, Winter Greens, Bordelaise Sauce (GF) (DF+) | £25

Maple Cured Bacon Chop, Fried Duck Egg, Triple Cooked Chips (GF) (DF) | £22

SIDES

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

Bombay Potatoes £8 | Sprouting Broccoli, Chilli & Hazelnuts £7

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

V - Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free

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

Warm Apple Crumble Doughnut, Cinnamon Sugar, Salted Caramel Glaze, Brown Sugar & Butter Crumble, Rich Vanilla Custard | £9.50

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream, Brandy Snap Basket | £9.50

Pear & Almond Tart, Amaretto Ice Cream, Pear & Vanilla Jam - £9.50

Cashel Blue, Walnut & Treacle Tart, Raisin Puree, Candied Walnut - £12

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

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

DESSERT COCKTAILS

Gingerbread, Taylors, Campari, Gingerbread Syrup, Cinnamon | £12

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

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

Twinnings 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, 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