



A LA CARTE MENU | SPRING

NIBBLES

Queens Focaccia, 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

Chicken Wings

- Buffalo Sauce, Saint Agur & Buttermilk Dressing, Chives, Lime (GF+) | £13

- Garlic Mayonnaise, Parmesan Shavings (GF+) | £13

- Schwarma Spiced, Tahini, Pickles & Garlic Sauce (GF+) | £13

Crispy Whitebait, Marie Rose Sauce (DF+) | £14.50

MAINS

Lamb Rack, Sweet Potato Pomme Anna, Pickled Courgette, Broad Beans, Sherry Sauce (GF) (DF+) | £38

Wild Garlic & Tarragon Marinated Chicken Breast, Chicken Dumplings, Beech Mushrooms, Romanesco (GF+) (DF+) | £24

Rump Cap, Portobello Mushrooms, Roscoffs, Duck Fat Chips, Red Wine Jus (GF) (DF+) | £35

Roasted Cod Loin, Smoked Tomato Farro Risotto, Charred Gem (GF+) (DF+) | £28

Pan Fried Skate Wing, Buttered Jersey Royals, Grilled Asparagus, Lemon & Pepper Butter (GF) (DF+) | £29.50

Cauliflower Steak, Bombay Potatoes, Tikka Masala Sauce, Lime Pickle, Poppadom, Cucumber Raita (GF) (DF) (V) (VE) | £22

CLASSICS

Steak Frites, 8oz Sirloin, Fries, Peppercorn Sauce (GF) (DF+) | £39

Queens Burger, Two Beef Patties, 'Big Mac' Sauce, American Cheese, BBQ Onions, Smoked Pancetta, Fries (GF+) | £23

Hunters Chicken Burger, Streaky Bacon, American Cheese, Baby Gem, Red Onion, Crispy Onions, Fries (GF+) (DF+) | £22

Queens Scampi & Fries, Seaweed Tartare, Charred Lemon, Salt & Vinegar Fries (DF+) | £22

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

Braised Half Rack Pork Ribs, Charred Corn on the Cob, Triple Cooked Chips, Red Pepper & Chilli Glaze (GF) (DF+) | £26

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

Queens Fish Pie, Cheddar Topping, Crispy Onions, Buttered Seasonal Greens (GF+) | £24

SIDES

Truffle Cauliflower Cheese £9 | Seasonal Greens £7 | House Mixed Salad £7 | Pickled Onion Rings £7

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

Fries £6 | Truffle Mayo & Parmesan Fries £10 | Triple Cooked Chips £7 | Sweet Potato Fries £7

APPETISERS

White Onion Soup, Wild Garlic Pesto, Potato Cheese Dauphine (GF+) (V) | £12

Grilled English Asparagus, Fried Quails Egg, Parmesan Shavings (GF) (DF+) (V) (VE+) | £15

Queens Scotch Egg, Mustard Mayonnaise, Bois Boudrain Sauce | £13

Tempura King Prawns, Sriracha Butter (GF) | £20

Mortadella Speidini, Pickled Relish (DF) | £16

Crispy Pigs Cheeks, Sweet & Sour Sauce, Asian Veg (DF+) | £14

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

Fruit & Nut Chocolate, Rum Chocolate Mousse, Vanilla Milk Ice Cream, Raisins, Dates, Apricots, Toasted Almonds And Hazlenuts, Honey Peanut Brittle | £11

Rhubarb & Custard Almond Tart, Orange And Cardamon Cream | £10.50

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream, Brandy Snap Basket | £10.50

Ducketts Aged Caerphilly, House Chutney, Oat Biscuits | £11.50

Ice Creams & Sorbets, Please Ask Your Server For Todays Selection | £9

Affogato, Vanilla Ice Cream, Espresso Shot | £7 (Add a Liqueur Shot £4)

DESSERT COCKTAILS

White Russian, Vodka, Kahlua, Double Cream, Nutmeg | £12

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

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

Lemon Drop, Vodka, Freshly Squeezed Lemon Juice, Cointreau | £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+) | £26

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+) | £24

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+) | £26

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+) | £24

Nut Roast, Chestnut Mushroom, Puy Lentil, Black Garlic, Chestnut, Orange & Cranberry, Roast Potatoes, Vegetables, Yorkshire Pudding, Mushroom Gravy (GF+) (V) (VE) (DF) | £22

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