



A LA CARTE MENU | SUMMER

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

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

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

MAINS

10oz Pork Cutlet, N'Duja Dauphinoise, Tomato, Olive & Red Onion Salsa (GF) (DF+) | £28

Lemon & Herb Half Roasted Chicken, Succotash, Jalapenos, Apple Slaw (GF) (DF+) | £28

Harissa Monkfish, Tagine Sauce, Herb Cous Cous, Taktouka (GF+) (DF+) | £38

Lemon Sole Meuniere, New Potatoes, Green Beans (GF+) (DF+) | £36

Lamb Rump, Garlic Potatoes, Summer Peas, Shallot & Ale Sauce (GF+) (DF+) | £34

Red Pepper, Goats Cheese & Aubergine Filo Tart, Provencal Sauce, Roasted Courgette & Pearl Onions, Saffron Olivette Potatoes (V) | £24

CLASSICS

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

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

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

Maple Glazed Ham, Duck Eggs, Chunky Chips (GF) (DF) | £22

Classic Chicken Caesar Salad, Pancetta (GF+) (DF+) | £23

Buratta, Smoked Tomato Relish, Balsamic Pickled Onions, Roquito Peppers, Rye Croutons, Rocket (V) (GF+) | £22

SIDES

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

N'Duja Dauphinoise £10 | Greens Beans, Chilli & Hazelnuts £7 | Buttered New Potatoes £7

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

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

Vaping is not permitted.

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.

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream, Brandy Snap Basket | £10

Strawberry Souffle, Elderflower & White Chocolate Ice Cream | £10

Chocolate Mousse, Chantilly Cream, Raspberries | £10

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

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+) | £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