



SUNDAY 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

MAINS

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

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

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

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

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

SUNDAY ROASTS

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

SIDES

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

Roast Potatoes £8 | Green Beans, Chilli & Hazelnuts £7 | Buttered New Potatoes £7

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

APPETISERS

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

Pork Hash, Parmesan, Crispy Egg Yolk, Spring Onions (GF+) | £13

Feta Parcel, Greek Salad, Sesame, Oregano Dressing (V) | £13

Confit Duck Spring Roll, Cucumber & Daikon Salad, Hoisin Dip (DF) | £18

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

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

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

Strawberry Eton Mess, Macerated Minted Strawberries, Clotted Cream Chantilly, Meringue, Honey | £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

TEAS & COFFEES

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

KIDS MENU

STARTERS

Crayfish Cocktail, Toasted Sourdough | £6

Toasted Garlic Bread, Melted Cheese | £5

MAIN COURSES

Minute Steak, Fries, Peas | £12

Spaghetti Bolognese, Grated Cheese | £12

Childrens Burger, Fries | £10

Scampi, Fries, Peas | £12

Chicken Goujons, Creamy Mash, Peas | £12

ROASTS

Roast Beef, Roast Potatoes, Vegetables, Yorkshire pudding, Gravy | £14

Roast Pork, Roast Potatoes, Vegetables, Yorkshire pudding, Gravy | £12

Roast Chicken, Roast Potatoes, Vegetables, Yorkshire pudding, Gravy | £12

Roast Lamb, Roast Potatoes, Vegetables, Yorkshire pudding, Gravy | £14



DESSERTS

Warm Chocolate Brownie,
Vanilla Ice Cream | £7

Ice Cream Sundae, Sticky Toffee
Pieces, Vanilla Ice Cream,
Butterscotch Sauce | £7

2 Scoops Ice Cream, Please Ask Your
Server About Todays' Flavours | £6