



A LA CARTE MENU | AUTUMN

NIBBLES

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

Gordal Olives (GF) (DF) (V) (VE) | £6

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

Padron Peppers, Blistered, Smoked Maldon Sea Salt (GF) (DF) (V) (VE) | £7

Crispy Whitebait, Marie Rose Sauce (DF+) | £12.50

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

APPETISERS

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

Steamed Shetland Mussels, Pancetta, Cider, Leeks, Cream (GF+) | £15

Mackerel Pate, Cucumber & Gherkin, Dill Emulsion (GF) | £14.50

Smoked Duck Breast, Quince Jelly, Frisee, Cob Nuts (GF) (DF+) | £17.50

Roasted Squash Soup, Chilli Oil, Pumpkin Seed Dukkah, Sage Creme Fraiche (GF+) (V) | £12

Crab Arancini, Saffron Aioli, Crispy Onions, Chives | £16

MAINS

Pork Tenderloin Wellington, Spinach, Fondant Potato, Reform Sauce (Gherkin, Apple & Pork Sauce) | £30

Saddle of Venison, Pomme Anna, Root Vegetables, Bordelaise Sauce (GF+) (DF+) | £32.50

Cod Bourguignon, Pancetta, Creamy Mash, Crispy Parsnips (GF) (DF+) | £29

Seabass Fillet, Celeriac Fondant, Roasted Leek, Salty Fingers, Herb Buttermilk (GF) (DF+) | £28

Beetroot & Chestnut Risotto, Truffled Cheddar, Walnut Crumble, Crispy Kale (GF) (V) | £22

Skate Wing, Parmentier Potatoes, Tenderstem Broccoli, Brown Shrimp Butter (GF) (DF+) | £29.50

CLASSICS

Himalayan Salt Aged 10oz Ribeye, Triple Cooked Chips, Cafe de Paris Butter, Roasted Field Mushroom (GF) (DF+) | £48

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

Buttermilk Chicken Burger, American Cheese, Chicken Gravy Mayo, BBQ Onion Jam, Lettuce, 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+) | £23

Maple Glazed Ham, Duck Eggs, Chunky Chips (GF) (DF) | £20

Chicken & Leek Puff Pastry Pie, Creamy Mash, Roasted Carrots, Chicken Gravy | £22

Lincolnshire Sausages, Colcannon, Shallot Jus | £20

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

SIDES

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

Fondant Potato £7 | Honey & Thyme Roasted Carrots £7

Fries £6 | Truffle Mayo & Parmesan Fries £10 | 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

Vanilla Rice Pudding Creme Brulee, Roasted Plum Ripple Ice Cream | £10

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

Apple, Orange & Raspberry Crumble, Custard OR Vanilla Ice Cream | £10

Selection of 3 Cheese, House Chutney, Carrs Water 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

Caramel Appletini, Vodka, Caramel, Cider, Lemon | £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