



THE QUEENS

Sunday 12-9pm

Bloody Mary 12

Seeded sourdough, Lescure butter 4.5

House pickles 4.5

Sausage roll, English mustard 6.5

Goat's curd on toast, honeycomb, truffle honey (v) 9

Monkfish "scampi", aioli, herb salad 14

Smoked duck, endive salad, cranberry, mustard vinaigrette 12/18

Mushroom croquetas, aioli (v) 9

Celeriac & Bramley apple soup (vg) 10

Pear, radicchio, Stilton & walnut salad (v) 9/15

Pint / Half pint shell-on prawns, Marie rose sauce 16/9

Cheltenham beetroot, horseradish, watercress (vg) 9

Trio of roasts: 28-day aged grass-fed beef rump cap, White Cobb chicken, Duroc pork belly 28.5

35-day aged grass-fed sirloin of beef, horseradish cream 28.5

28-day aged grass-fed beef rump cap, horseradish cream 25

Roast Duroc pork belly, Bramley apple sauce 22.5

White Cobb chicken, Cumberland sausage & onion stuffing 22.5

Beetroot, butternut squash & nut Wellington, vegan gravy (v or vg with no yorkie) 21.5

Suffolk slow-roast lamb shoulder to share, mint sauce (2/3 people) 45/67.5

Fish & chips, tartare sauce, mushy peas 19.5

Whole roast lemon sole, caper & parsley butter, Tenderstem broccoli 32

Roast Crown Prince squash, braised lentils, fried sage, walnut & parsley dressing (vg) 17

Cauliflower cheese (v) 8

Roast potatoes (v) 5

Pork stuffing 6.5

Sunday veg (vg) 7.5

Brussels sprouts & bacon 6.5

Sticky toffee pudding, clotted cream 9

Bramley apple crumble, custard 8.5

Chocolate & Guinness cake, vanilla ice cream 9

Affogato – vanilla ice cream, espresso 6.5

Add Amaretto or Frangelico +3

Ice cream 3 per scoop

Brie, truffle honey, oatcakes 12