

THE QUEENS



Monday–Thursday 12–4pm / 5–10pm
Friday & Saturday 12–10pm

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
Gordal olives (vg) 5

Monkfish "scampi", wild garlic aioli, herb salad 14
Smoked duck, endive salad, cranberry, mustard vinaigrette 12/18
Mushroom croquetas, aioli (v) 9
Celeriac & Bramley apple soup (vg) 8
Pear, radicchio, Stilton & walnut salad (v) 9/15
Pint / Half pint shell-on prawns, Marie Rose sauce 16/9
Char-grilled asparagus, Romesco, toasted almonds (vg) 12.5

Roast chicken supreme, mash, wild mushroom & tarragon 22
HG Walter aged beef burger, Quicke's cheddar, skinny fries 19
28-day aged ribeye steak, triple cooked chips, béarnaise 35
Fish & chips, tartare sauce, mushy peas 19.5
Whole lemon sole, parsley & caper butter, tenderstem broccoli 31
1kg Cornish mussels, white wine, garlic, cream & parsley, skinny fries 21
Aubergine caponata, fried polenta, ricotta (v) 16
Roast Crown Prince squash, braised lentils, fried sage, walnut & parsley dressing (vg) 17

Lunch — Monday-Friday 12-4pm

Ploughman's, Stilton, Quicke's cheddar, seeded sourdough, house pickles (v) 12.5
Steak sandwich, truffle mayo, red onion marmalade, watercress 13.5
add a handful of skin on fries +2.5

Triple cooked chips (v) 6.5
Pink Fir potatoes (v) 5
Tenderstem broccoli (v) 7
Bitter leaf salad, vinaigrette (vg) 6

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