



THE QUEENS

Sunday 12-9pm

Absolut Tabasco Bloody Mary 12

Gordal olives (vg) 6

Seeded sourdough, Guinness butter (v) 6.5

Monkfish "scampi", tartare sauce, curry sauce 11

Cumberland sausage roll, beer mustard 6.5

Maldon oysters, shallot vinaigrette 4 each

Roasted bone marrow, parsley, pickled shallot, grilled sourdough 10

Devon crab, sourdough toast, crème fraîche, herbs, lemon 13.5

Pea & watercress soup, sourdough (vg) 8.5

Whipped chicken liver parfait, brioche, sour cherries, pickles 9

Mortadella, whipped ricotta, Wilderbee honey, grilled sourdough 9

Cured sea bream, smashed cucumber, pickled fennel, dill 11

Griddle courgette skewers, romesco sauce, poponcini peppers (vg) 8.5

Trio of roasts: 35-day aged grass-fed sirloin of beef, White Cobb chicken, Duroc pork belly 29.5

35-day aged grass-fed sirloin of beef, horseradish cream 27.5

Roast Duroc pork belly, Bramley apple sauce 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 people) 50

All our roasts are served with roast potatoes, greens, roots, gravy & yorkshire pudding

White Cobb half chicken, roasted garlic butter, butterhead salad 22

Burrata, Isle of Wight tomato, grilled nectarine & puntarella salad (v) 13/19

Fish & chips, tartare sauce, mushy peas 19.5

Charred hispi cabbage, romesco, fine beans, sesame, chilli & coriander salad (vg) 18.5

Roast cod, oyster beignet, ratatouille & capers 25.5

Cauliflower cheese (v) 8

Roast potatoes (v) 5

Extra Sunday veg (vg) 7.5

Pigs in blankets 6

"Queens" of puddings (v) 9

Sticky toffee pudding, clotted cream (v) 9

Eton mess, lime curd, pistachio (v) 9

70% chocolate mousse, creme fraiche, sour cherries (v) 9

Affogato – vanilla ice cream, espresso (v) 6.5

Add Amaretto or Frangelico +3

Ice cream (v) 3 per scoop

Mellis cheeseboard, chutney, fruits & crackers 16