THE QUEENS

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

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 4/24/48

Roasted bone marrow, parsley, pickled shallot, grilled sourdough 10
Devon crab, sourdough toast, crème fraîche, herbs, lemon 13.5
Maple roasted pumpkin soup, toasted pumpkin seeds, seeded sourdough (vg) 8.5
Whipped chicken liver parfait, brioche, figs 9.5
Grilled Cornish Sardines, kalamata olive tapenade 9.5
Crispy artichokes, salsa verde, 24 month aged pecorino, early harvest olive oil (v) 9.5

Chicken & leek pie, mash, buttered savoy 22.5
HG Walter dry-aged beef burger, Quicke's cheddar, skinny fries 19
35-day dry-aged ribeye steak, triple cooked chips, peppercorn sauce 225g 35/ 350g on the bone 39.5
1kg Scottish blue shell mussels, white wine, garlic, chilli & parsley, skinny fries 21
Fish & chips, tartare sauce, mushy peas 19.5
Pan roast Cod, new potatoes, tenderstem broccoli, lobster bisque, herb oil 26
Charred hispi cabbage, romesco, fine beans, sesame, chilli & coriander salad (vg) 18.5
Burrata, roasted delica pumpkin, toasted seeds, sage crumb (v) 18.5

Please ask a a member of the team about today's specials

Lunch — Monday-Friday 12-4pm
Cumberland sausage & mash, greens, onion gravy 14
White Cobb chicken, butterhead salad, 24-month aged Parmesan, buttermilk & anchovy 12/17.5
Grilled Cornish mackerel, panzanella 14.5
add a handful of skin on fries +2.5

Tenderstem broccoli, chilli & garlic (vg) 7
Isle of Wight tomato salad, rocket, red onion (vg) 6
Jersey Royal potatoes, garlic butter, crab mayo 7
Butterhead salad, vinaigrette (vg) 6
Triple cooked chips (vg) 6.5
Skin on fries (vg) 5.5

"Queens" of puddings (v) 9
Sticky toffee pudding, clotted cream (v) 9
Eton mess, blueberries, 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, apricot chutney, fruits & crackers 16

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team.
An optional 12.5% service charge will be added to your bill - all of which goes to our staff. (V) vegetarian (VG) vegan