



THE QUEENS

Sunday 12-9pm

Absolut Tabasco Bloody Mary 12

Gordal olives (vg) 6

Seeded sourdough, Guinness butter (v) 6.5

Cumberland sausage roll, beer mustard 6.5

Maldon oysters, shallot vinaigrette 4 each

Monkfish "scampi", tartare sauce, curry sauce 11

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

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

White Cobb chicken, Cumberland sausage stuffing 23.5

Roast Duroc pork belly, Bramley apple sauce 22.5

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

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) 50/75

All our roasts are served with roast potatoes, savoy cabbage, parsnips, carrots, squash & swede, gravy & yorkshire pudding

Burrata, roasted delicata pumpkin, toasted seeds, sage crumb (v) 18.5

Fish & chips, tartare sauce, mushy peas 19.5

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

Pan roast Cod, new potatoes, tenderstem broccoli, lobster bisque, herb oil 26

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, blueberries, lime curd, pistachio (v) 9

70% chocolate cremeux, 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