QUEENS

Available from Tuesday 24 November 2026

House bread, whipped butter (v/ve) - 6 | Olives (ve) - 6
Charcuterie, pickles - 9 | Padron peppers (ve) - 6

Leek & Potato soup (ve) - 8
Roasted beetroot, whipped goat's cheese, candied walnut (v) - 11
Crispy pommes Anna, wild mushroom, pickle shallots, thyme jus (v) - 12
Smoked haddock croquettes, pea purée, tartar sauce - 12
Potted confit duck leg, tarragon & duck fat butter, pickles - 13

Roasted swede, pear, walnut, cavolo nero, sage beurre noisette (ve) - 26
Shallot tarte tatin, Roquefort (v) - 26
Sea bream, cauliflower purée, saffron beurre blanc, raisin - 29
Partridge, celeriac purée, braised red cabbage, chestnut, juniper jus - 30
Venison haunch steak, artichoke purée, sautéed kale, cranberry, jus - 30
12oz Bone-in Sirloin, café de Paris butter, frites - 38

Duck fat roast potatoes - 8
Honey glazed carrots & parsnips (v) - 6
Creamy sprouts, pancetta - 7
Frites (ve) - 5

(v) Vegetarian or can be adapted to be vegetarian.
(ve) Can be adapted to be vegan. Please ask your server.
Please make your server aware if you have any allergies or intolerances.
A discretionary 10% service charge will be added to your bill.

Chocolate tart, winter berries, Italian meringue (v) - 12
Crème Brûlée (v) - 10
Sticky toffee pudding, muscovado sauce (v/ve) - 11
Selection of cheese, crackers, caramelised apple chutney (v) - 9
House sorbets, 3 scoops (v/ve) - 6

Port *(100ml)*
Niepoort White - 8.5
Niepoort Ruby Dum - 9
Niepoort Tawny Dee - 9

Digestifs & Liquors *(25ml)*
Amaro Averna - 4
Amaro Montenegro - 4
Fernet Branca - 4.5
Fernet Branca Menta - 5.5
Grappa di Moscato - 7
Limoncello - 4
Frangelico - 4
Disaronno Amaretto - 4
Licor 43 - 4
Baileys - 6 (50ml)

Dessert Wine
Clos du Gravillas,
Muscat de Sain-Jean de Minervois 2024
- 10 (100ml)
- 45 (Bottle 500ml

Whisky *(25ml)*
Buffalo Trace, Bourbon - 5
Bulleit 95 Rye - 6
Glenfiddich, 12 yr, single malt - 7

Brandy *(25ml)*
Courvoisier Cognac - 5
Avallen Calvados - 6
Grand Marnier, Cognac liqueur - 5