QUEENS

Available until Saturday 21 November 2026 inclusive

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

Red pepper velouté, tomato (ve) - 8
Figs, goats cheese, red wine reduction, pumpkin seeds (v) - 11
Butternut squash croquettes, red wine pear jam, parmesan (v) - 12
Sea bass ceviche, raspberry, chilli, lime - 13
Bresaola, confit egg yolk, capers, pecorino romano - 13

Charred courgette, heritage tomato, edamame beans, consommé (ve) - 26
Portobello mushrooms, turnip, salsa verde, bishop's blue, hazelnut (v) - 26
Lemon sole fillet, confit fennel, samphire, beurre blanc - 29
10oz Pork chop, caramelised apples, café de Paris butter, cider - 28
Duck breast, celeriac puree, braised red cabbage, chestnuts, juniper jus- 30
12oz Bone-in Sirloin, chimichurri, frites - 38

French beans, pancetta - 7
Parsley & garlic new potatoes (v) - 8
Frites (ve) - 5

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
Portokalopita, orange, chantilly (v) - 11
Selection of cheese, grapes, celery, shallot chutney, crackers (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