

QUEENS WINE BAR AND BISTRO

Focaccia, whipped butter	6
Marinated Nocellara olives	6
Charcuterie, pickles	9
Soup du jour (ve)	8
Tomato tartare, avocado, mango, quinoa (ve)	8
Blacksticks blue and sage croquettes, red wine pear (v)	10
Grilled mackerel, seaweed crumb, horseradish, watercress vichyssoise	10
Ham hock fritter, gribiche, leek	11
Cauliflower steak, pickled apple, chive, cherry tomato (v/ve)	15
Ricotta and truffle cannelloni, kale pesto, hazelnut (v)	21
Stone bass, lemongrass beurre blanc, courgette, cherry tomato	27
Whole Shetland Plaice, brandade de morue	27
Pork belly, mushroom, truffle, leek	26
Rib-eye steak, frites, bone marrow béarnaise	35
Fries	5
New potatoes, leek	6
Hispi cabbage, sweet corn	6

Please make your server aware if you have any allergies or intolerances