

# QUEENS WINE BAR AND BISTRO

Focaccia, whipped butter (v/ve)	6
Marinated olives (ve)	6
Charcuterie, pickles	9
Soup du jour (ve)	8
Crisp polenta, shimeji mushroom, coconut, pickled shallot (ve)	9
Beetroot carpaccio, candied walnuts, goat's cheese (v)	10
Squid, chili and ginger butter, lime	10
Ham hock rilette, burnt apple purée, pickled apple, crostini	11
Celeriac steak, kale, king oyster mushroom (ve)	20
Monkfish loin, yellow curry, pak choi, broccoli	32
Chicken supreme, leek, mustard, black pudding	24
Lamb shoulder, braised lentils, pickled carrot	26
Rib eye steak, frites, peppercorn sauce	35
Fries	5
New potatoes, leek emulsion	6
Creamy parsnip mash, parsnip crisp	6
Tenderstem broccoli, chilli and almonds	6

Please make your server aware if you have any allergies or intolerances  
A discretionary 10% service charge will be added to your bill

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Lunch special £16

*(includes glass of house wine)*

Beef stroganoff, house focaccia

House sorbet and coffee

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