

QUEENS

Breakfast, Bistro & Wine Bar

Focaccia, whipped butter (v/ve) - 6 | Marinated Olives (ve) - 6
Charcuterie, pickles - 9

Soup du jour (ve) - 8

Courgette carpaccio, confit garlic purée, lemon, rosemary (ve) - 9

Devon crab, grapefruit, chicory, citrus emulsion - 13

Panko king prawns, coconut, sriracha mayonnaise - 12

Ham and chorizo croquette, tomato relish, leek - 11

Cauliflower steak, roquito pepper sauce, kalamata (ve) - 22

Skrei Cod, wild garlic purée, beurre blanc, peas - 27

Gressingham duck breast, blood orange, radicchio, carrot & anise - 26

Pork chop, kohlrabi slaw, apple cider glaze - 22

Rib-eye steak, frites, peppercorn sauce - 35

Fries - 5

New potatoes, leek emulsion - 6

Mixed salad - 5

Caesar salad - 7

Sautéed greens - 6

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

Desserts overleaf...

Polenta cake, orange crème fraîche (v) - 10
White chocolate panna cotta, rhubarb - 11
Pineapple, dulce de leche - 10
Selection of house sorbets (3 scoops) - 6
Cheese of the day, red wine pear jam, crackers - 7

Port (100ml) - 8

Niepoort White
Niepoort Ruby Dum
Niepoort Tawny Dee

Digestifs & Liqueurs (25ml)

Amaro Averna - 5
Amaro Montenegro - 5
Frangelico - 5
Grappa - 8
Amaretto - 4.5
Fernet Branca Menta - 5
Tia Maria - 5
Limoncello - 4
Licor 43 - 5.5

Baileys - 5 (50ml)

Dessert Wine (100ml) - 10

Muscat de Sain-Jean de Minervois

Whiskey (25ml)

Glenfiddich, 12 years, Single Malt - 6
Copper Dog, Speyside, Malt Scotch - 6
Jamesons, Triple Distilled - 5
Four Roses, Bourbon - 5
Bulleit 95 Rye - 6

Brandy (25ml)

Courvoisier Cognac - 6
Boulard Calvados pays d'Auge - 6
Grand Marnier, cognac liqueur - 6

Dessert Cocktail

The Bueno - 12
Frangelico, baileys, kahlua, amaretto, cream