

QUEENS

Breakfast, Bistro & Wine Bar

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

Tomato, sherry, apple soup (v) - 8
Isle of Wight tomatoes, burrata, basil (v/ve) - 10
Cured chalk stream trout, cucumber, buttermilk, dill - 12
Shell on tiger prawns, saffron aioli, soda bread - 11
Oxtail arancini, red onion, jus - 12

Aubergine, tzatziki, almonds, red onion (ve) - 18
Ricotta gnudi, chard, mushroom velouté (v) - 20
Sea bass, courgette, tomato olive tapenade - 25
Duck breast, fondant potato, Roscoff onion, red cherry jus - 26
Pork tomahawk, hazelnut, apple, cider glaze - 26
Sirloin steak, frites, béarnaise - 35

Frites - 5
Jersey royal potatoes - 7
Mixed salad - 5
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...

Chocolate mousse cake, raspberry (v) - 11
Coconut panna cotta, tropical fruit (ve) - 10
Lemon tart, toasted meringue (v) - 8
Selection of house sorbet (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 & Liquors (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 - 5.5 (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

Cherry brandy liqueur - 4