

QUEENS

Breakfast, Bistro & Wine Bar

Focaccia, whipped butter (v/ve) - 6 | Marinated Olives (ve) - 6
Charcuterie, pickles - 9 | Artichoke crisps, smoked sea salt (ve) - 5

Pumpkin & sage soup (ve) - 8
Figs, ricotta, red wine, pumpkin seeds, rocket (v) - 11
Mackerel Escabèche, fennel, citrus, quinoa - 11
Smoked haddock croquettes, pea purée - 12
Duck terrine, mustard, silverskin onion, brioche - 13

Jerusalem artichoke, mushroom, celeriac, hazelnut gremolata (ve) - 22
Caramelised shallot tarte tatin, blue cheese (v) - 24
Pan-seared red snapper, beetroot, orange reduction - 27
Pork fillet, prosciutto, black pudding purée, apple - 27
Venison haunch steak, parsnip, turnip fondant, kale, port jus - 29
Farrell's 8oz Sirloin steak, peppercorn sauce, frites - 35

Frites (ve) - 5
New potatoes, rosemary (v/ve) - 7
Mixed salad (ve) - 5
Sautéed green beans, almonds, lemon (v/ve) - 7

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 orange mille-feuille (v) - 12

Rosemary crème brûlée (v) - 11

Apple and Calvados panna cotta, spiced apple, cider (ve) - 10

Cheese of the day, red wine pear jam, crackers (v) - 8

Selection of house sorbet (3 scoops) (ve) - 6

Port (100ml) - 8

Niepoort White

Niepoort Ruby Dum

Niepoort Tawny Dee

Digestifs & Liquors (25ml)

Amaro Averna - 5

Amaro Montenegro - 5

Frangelico - 5

Grappa - 9

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