

QUEENS

Breakfast, Bistro & Wine Bar

House focaccia, whipped butter (v/ve) - 6 | Marinated Olives (ve) - 6
Charcuterie, pickles - 9 | Artichoke crisps (ve) - 5

Spiced parsnip soup (ve) - 8

Roquefort croquettes, sage (v) - 11

Smoked mackerel, sprout tops, pickled shallot, horseradish - 11

Turkey schnitzel, caper & parsley stuffing, cranberry chutney - 11

Potted venison, shallot butter, pickles, melba toast - 12

Butternut squash, pomegranate, shallot purée, hazelnut Dukkah (ve) - 22

Red cabbage ragu, white onion purée, crispy leek (v) - 24

Sea trout, sautéed fennel, dill oil, champagne velouté - 27

Stuffed guinea fowl, mushroom duxelles, pommes purée, truffle jus - 28

Duck breast, savoy cabbage, pommes Anna, orange jus - 29

8oz Sirloin steak, red wine jus, frites - 35

Roasted parsnips and carrots (v/ve) - 7

Garlic & thyme roast new potatoes (v/ve) - 7

Celeriac mash (v) - 7

Frites (ve) - 5

Mixed salad (ve) - 5

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...

Black forest gâteau, white chocolate, cherry sorbet (v) - 12
Mulled winter fruit, orange mascarpone, almonds (v) - 10
Sticky toffee, muscovado sauce, vanilla ice cream (ve) - 11
Selection of cheese, spiced apple chutney, crackers (v) - 9
House sorbets, 3 scoops (v/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

Avallen Calvados - 6

Grand Marnier, Cognac liqueur - 6