

QUEENS

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

Mushroom velouté (ve) - 8

Bishop's blue cheese, chicory salad, walnut, honey (v) - 11

Squid, confit artichoke, kale, parsley oil - 11

Devon crab, herb mayo, apple, citrus - 12

Red wine braised pig cheeks, pickled red cabbage - 12

Charred leek, garlic purée, roast hazelnut, jus de nage (ve) - 22

Marmite celeriac, carrot purée, cavolo nero, chimichurri (v) - 24

Poached cod, caramelised cauliflower, brown shrimp meunière - 29

Braised lamb shoulder, pomme purée, pickled carrot, lamb jus - 28

Duck breast, poached beetroot, turnip purée, orange - 29

8oz Sirloin steak, bone marrow reduction, frites - 35

Broccoli, romesco (v/ve) - 7

New potatoes, leek emulsion (v) - 7

Parsnip mash (v) - 7

Frites (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...

Crème caramel (v) - 10

Chocolate tart, blood orange (v) - 11

Poached plum, almond crème, blackberry (ve) - 10

Selection of cheese, grapes, celery, quince, 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