

# QUEENS

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

Caramelised cauliflower soup (ve) - 8  
Root vegetable terrine, herb crème fraiche (v) - 10  
Wild mushroom arancini, sage butter (v) - 10  
Beetroot cured sea trout, cucumber, dill buttermilk - 12  
Braised ox cheek, confit garlic, tomato relish - 13

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Barbecued red cabbage, apple gastrique, smoked almond purée (ve) - 22  
Butternut squash gnocchi, brown butter, caper crisps (v) - 24  
Monkfish cheeks, sauce Dieppoise, fondant potato, leeks, shrimps - 29  
Duck breast, celeriac purée, grilled chicory, kale, red wine jus - 28  
Roasted pork belly, carrots, boulangère potatoes, mustard velouté - 28  
8oz Sirloin steak, chimichurri, frites - 35

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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...*

White chocolate crémeux, hazelnut sponge, pear, burnt honey - 12  
Rhubarb & custard tart - 11  
Almond & blood orange polenta cake (ve) - 10  
Selection of cheese, grapes, celery, quince, crackers (v) - 9  
House sorbets, 3 scoops (v/ve) - 6

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**Port** (100ml) - 8

Niepoort White

Niepoort Ruby Dum

Niepoort Tawny Dee

**Digestifs & Liqueurs** (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