

QUEENS

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

Wild garlic velouté, lemon oil (ve) - 8

Heritage tomato tartare, garlic, basil, oregano crumb, balsamic (v) - 10

Wild mushroom arancini, sage butter (v) - 10

Cured mackerel fillet, coriander vichyssoise, nori crumb - 12

Rabbit brochettes, bitter leaf salad, bordelaise - 13

Cheshire asparagus, cannellini & lemon cream, Jersey royal (v/ve) - 23

Butternut squash gnocchi, brown butter, caper crisps (v) - 24

Chalk stream trout, fennel, pickled radish, sorrel sauce - 28

Duck breast, celeriac purée, grilled chicory, kale, red wine jus - 29

Pork tenderloin, watercress purée, black pudding, pancetta jam - 28

8oz Sirloin steak, chimichurri, frites - 35

Broccoli, romesco (v/ve) - 7

Parsley & garlic Jersey royals (v) - 8

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 (v) - 12
Custard tart, caramel (v) - 11
Bolo de Amêndoa, chantilly (v) - 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
Fernet Branca Menta - 5
Grappa di Moscato - 10
Limoncello - 4
Frangelico - 5
Disaronno Amaretto - 4.5
Licor 43 - 5.5
Drambuie - 5
Baileys - 5.5 (50ml)

Brandy (25ml)

Courvoisier Cognac - 6
Avallen Calvados - 6
Grand Marnier, Cognac liqueur - 6

Dessert Wine

Clos du Gravillas,
Muscat de Sain-Jean de Minervois - 10
(100ml)

Olim Bauda,
Moscato d'Asti 2024 - 25 (375ml)

Château Roûmieu-Lacoste,
Sauternes 2023 - 35 (375ml)

Whisky (25ml)

Glenfiddich, 12 yr, single malt - 6.5
Clynelish, 14 yr, single malt scotch - 8
Jamesons, triple distilled - 5
Four Roses, Bourbon - 5
Bulleit 95 Rye - 6