

SPRING & SUMMER MENU

BREAD BOARD TO SHARE

Stone baked breads with sea-salted butter (V) 6.25

Add baked Irish goats cheese (V) + 3.00

Add hummus (VE) + 3.00 Add chicken liver paté + 3.00

BAR SNACKS

Olives & feta (V) 4.00

NEW Queens sausage roll & HP sauce 5.50

NEW Halloumi fries, pomegranate molasses, aioli (V) 6.50

Frickles & Russian dressing (V) 5.50

Lemon & thyme hummus, garlic flatbread (VE) 6.25

Chipolata sausages, mustard dip 5.00

Whitebait, lemon & dill mayo 6.50

STARTERS

Soup of the day (V) 5.50

Mother meatballs, crumbling of blue cheese & olive bread 6.95

NEW Whipped goats cheese, garlic crostini, orange & pickled beetroot, roasted pistachio, maple (V) 6.75

NEW Salt & pepper popcorn mussels, pickled chilli, sesame seeds 6.50

Prawn cocktail, Marie Rose sauce, brown bread 6.95

NEW Chicken liver paté, brioche toast, red onion chutney 6.75

Korean crispy chicken, spicy Gochujang sauce, sesame seeds 6.95

EGGS AND Co.

Served Mon-Sat, 12pm-6pm

Hot buttered rye toast with two soft poached eggs (V) 5.00

Add dry cure bacon + 2.50 Add roast tomatoes (VE) + 1.50

Add avocado (VE) + 2.50 Add smoked salmon + 4.00

LUNCH SANDWICHES

Served Mon-Sat, 12pm-6pm

THREE CHEESE & ONION TOASTIE (V) 6.50

PRAWN & MARIE ROSE FOCCACIA 7.75

ROAST HAM HOCK & PICKLE SANDWICH 6.75

NEW FISH-FINGER, TATARE SAUCE & MUSHY PEA SANDWICH 6.75

NEW GREEN GODDESS CHICKEN, AVOCADO & BACON SANDWICH 6.75

SPICED HUMMUS, MOZZARELLA, BROCCOLI & RED PEPPER TOASTIE (V) 6.50

SIDES

Thick-cut chips (V) 3.75 / Skin on fries (V) 3.75

'Posh' chips with parmesan & truffle oil (V) 4.75

'Filthy' fries with aioli & bacon 4.75

Onion rings & BBQ sauce (V) 4.00 / Mixed salad bowl (V) 3.50

Tenderstem broccoli, pickled chilli & lime (V) 4.95

THE SUNDAY ROAST

Our award winning roasts are served every Sunday from 12pm until 8pm.

ROAST BEEF & YORKSHIRE PUDDING / Roast potatoes, spring greens, carrot & swede crush, honey roasted parsnips & gravy 13.50

ROAST LOIN OF PORK & STUFFING / Roast potatoes, braised cabbage, sausage meat stuffing, carrot & swede, honey roast parsnips & gravy 13.50

BUTTERNUT SQUASH, GOATS CHEESE & MUSHROOM PARCEL / Roast potatoes, carrot & swede, spring greens, parsnips & gravy (V) 13.25

Sharing Cauliflower cheese +4.50 / Pig in blankets + 4.75 / Extra Yorkie +1.00

GREAT BRITISH BREAKFAST

SERVED DAILY 8AM—11.30AM

PLEASE ASK YOUR SERVER FOR A MENU

BEST BUDDY BREAKFAST 2-4-1 EVERY TUESDAY...

CLASSICS & GRILLS

10oz gammon steak, poached or fried eggs, chips & pineapple relish 12.75

NEW Chicken Katsu curry, sticky rice & pak choi 12.95

British lamb shank, braised red cabbage, cheddar mash, gravy 16.95

Steak frites, 6oz British flattened rump, fries, chimichurri sauce 16.50

Cumberland sausages, vintage cheddar mash, broccoli & onion gravy 12.25

NEW Vegan Thai red curry, sticky rice, garlic flatbread (VE) 12.50

10oz rump steak, grilled tomato & mushroom, onion rings, chips, peppercorn sauce 21.95

QUEENS SUMMER KEBAB'S

NEW Lamb Kofta / **NEW** Halloumi & Red Pepper (V)

Your choice of skewer served on a flatbread, red chilli, pistachio's, pickled fennel, hummus, tzatziki & Greek side salad 13.00

HOME-MADE PIES

Ham hock, chicken & leek pie, hand cut chunky chips & salad 12.50

Cheese & onion short-crust pie, side salad, pot of house chutney (V) 11.25

BURGERS & GOURMET SANDWICHES

Steak sandwich, caramelised red onion, vintage cheddar cheese, rocket, mustard mayo, fries & dipping gravy 13.25

Queens double cheeseburger, 8oz of British beef, brioche bun, gherkins, vintage cheddar cheese, burger sauce, slaw & chips 12.50

Extra Toppings

Add streaky bacon + 1.95

Add fried egg + 1.50

Add black pudding + 1.70

Add blue cheese + 1.70

Add French Brie + 1.70

Add jalapeños + 1.25 (V)

Gochujang fried chicken burger, aioli, spicy gochujang sauce, gherkins, lettuce, slaw & fries 12.25

NEW Vegan beetroot & bean burger, avocado, soy aioli, salad, gherkins & chips (VE) 12.00

Upgrade: 'Filthy' Fries +1.50 / 'Posh' chips (V) +1.50

SALADS & BOWLS

Chicken Caesar salad, British chicken, crisp bacon, anchovies, Caesar dressing, parmesan & croutons 11.95

NEW Roast salmon salad, butternut squash, baby gem, peas, new potatoes, feta, mint & lime dressing 14.00

NEW Vegan super salad: Roast squash, spinach, broccoli, pickled beetroot sweet potato, pearl barley, sour cherries, seeds, tahini dressing (VE) 10.50

Add goats cheese + 3.00 (V) / Add chicken + 4.00

FISH

Fish & chips - fresh Fleetwood cod, chips, mushy peas, tartare sauce 12.95

NEW Pan fried sea bass niçoise, green beans, red onion, cherry tomatoes, new potatoes & olives 13.95

Lightly battered scampi, chips, mushy peas, tartare sauce, lemon 11.50

Fillet of smoked haddock, crisp streaky bacon, creamy mash, soft poached egg, chive sauce 14.00

WINE MENU

PROSECCO, CHAMPAGNE & FIZZ

Durello Spumante Brut 'Palladiano' Veneto, Italy
Citrus with crisp green apple, zippy palate and lightly honeyed
Bottle / 23.00 125ml glass / 6.10

Mirabello Pinot Grigio Rosé Spumante Brut Veneto, Italy
Summer fruits, red berries and creamy fizz
Bottle / 24.00

Lunetta Prosecco Spumante Brut Veneto, Italy
Apple and peach and soft ripe stone fruits
Bottle / 28.50

Champagne Gremillet Sélection Brut Champagne, France
Served in every French Embassy, fine mousse, peach with crisp citrus finish
Bottle / 42.00

NEW Laurent-Perrier Brut Champagne, France
Clear & bright with a pale golden hue, notes of citrus & honeysuckle
Bottle / 65.00

NEW Laurent-Perrier Rosé Champagne, France
Award winning pink Champagne, raspberry & redcurrant notes.
Bottle / 100.00

WHITE WINE

The Rambler, Chenin Blanc Western Cape, South Africa
Chenin Blanc blend, blossom notes & lemon citrus tones.
Bottle / 17.95 175ml glass / 4.90 250ml glass / 6.50

Ancora Bianco, Garganega Venetie, Italy
Crisp & dry with apple and pear aromas, hints of lemon.
Bottle / 18.50 175ml glass / 5.00 250ml glass / 6.60

NEW Pasquiers, Sauvignon Blanc Languedoc, France
Exotic fruits aromas with zesty citrus freshness.
Bottle / 21.20 175ml glass / 5.40 250ml glass / 7.30

NEW Domaine de Vedilhan, Viognier Languedoc, France
Honeysuckle & apricot with a rich textured body.
Bottle / 23.00

Terrazze della Luna, Pinot Grigio Trentino, Italy
Fresh citrus acidity, full of stone fruit and apple.
Bottle / 23.50

NEW Listening Station, Chardonnay Victoria, Australia
Unoaked, citrus & white peach notes, bright & fresh.
Bottle / 24.50

The Cloud Factory, Sauvignon Blanc Marlborough, New Zealand
Classic Marlborough Sauvignon with tropical fruit, gooseberry & citrus.
Bottle / 27.00 175ml glass / 6.60 250ml glass / 9.10

Domaine de la Motte, Chablis Burgundy, France
Mineral & apple notes balanced with a wonderful richness.
Bottle / 38.00

Domaine Roblin, Sancerre Blanc 'Terres Blanches' Loire, France
Pure and very expressive with ripe fruit notes & nettles.
Bottle / 45.00

125ml glasses available



ROSÉ WINE

Ancora Rosato, Monferrato Chiaretto Piemonte, Italy
Refreshing & dry rosé packed with red berry fruit.
Bottle / 18.50 175ml glass / 5.00 250ml glass / 6.60

Another Story, White Zinfandel Rosé California, USA
Bright with luscious, hints of strawberries and cream.
Bottle / 21.00 175ml glass / 5.40 250ml glass / 7.20

NEW Lieux Perdus, Pinot Noir Rosé Pays d'Oc, France
Provence style pale rosé, packed full of creamy red berries.
Bottle / 24.00

RED WINE

Prime Cuts Red W.O. Swartland, South Africa
Super juicy, soft & easy drinking. Full of summer berries.
Bottle / 17.95 175ml glass / 4.90 250ml glass / 6.50

NEW Peculiar Mr Pat, Merlot South Eastern Australia
Bright freshly picked red fruit with a gentle palate.
Bottle / 19.50 175ml glass / 5.20 250ml glass / 6.95

The Last Stand, Shiraz Victoria, Australia
A rich and generous palate of plum, spice and deep fruit notes.
Bottle / 21.50 175ml glass / 5.60 250ml glass / 7.40

El Infiernillo Single Vineyard, Pinot Noir Valle de Maule, Chile
Vibrant raspberry & cherry fruit, yet rich and subtle.
Bottle / 23.50

Turno de Noche, Malbec Mendoza, Argentina
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate.
Bottle / 25.00

NEW The Charge, Rioja Rioja, Spain
Bright red fruit, sweet spice & a touch of mocha.
Bottle / 26.00 175ml glass / 6.50 250ml glass / 9.00

Ginestet Classique Medoc Bordeaux, France
Classic Bordeaux, smooth and rounded, damson pepper & eucalyptus.
Bottle / 31.00

NEW Montresor Amarone della Valpolicella 'Santinato'
Veneto, Italy
Rich and warming with hints of chocolate, bitter cherry and sweet plums.
Bottle / 60.00

HOT DRINKS

Coffee

Espresso / Americano 3.25

Cappuccino / Latte / Flat white 3.50

Mocha 3.50

(Ask your server for de-caff)

TEA

Yorkshire Tea 2.95

Earl Grey, Moroccan Mint, Fruit Punch, Lemon & Ginger, Green Tea 3.25

Hot Chocolate

With whipped cream, chocolate sprinkles and marshmallows 4.50