

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 fraîche (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

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

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

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