

QUEENS

House bread, whipped butter (v/ve) - 6 | Olives (ve) - 6

Charcuterie, pickles - 9 | Padron peppers (ve) - 6

Red pepper velouté, tomato (ve) - 8

Figs, goats cheese, red wine reduction, pumpkin seeds (v) - 11

Butternut squash croquettes, red wine pear jam (v) - 12

Sea bass ceviche, raspberry, chilli, lime - 13

Bresaola, confit egg yolk, capers, pecorino romano - 13

Charred courgette, heritage tomato, edamame beans, consommé (ve) - 26

Portobello mushrooms, turnip, salsa verde, bishop's blue, hazelnut (v) - 26

Lemon sole fillet, confit leek, samphire, beurre blanc - 29

10oz Pork chop, caramelised peaches, café de Paris butter, cider - 28

Wood pigeon, sweet corn, red currant, jus - 35

8oz Sirloin steak, chimichurri, frites - 38

French beans, pancetta - 7

Parsley & garlic new potatoes (v) - 8

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.

Poached pear, chocolate mousse, almond & pecan praline (v) - 12
Yuzu cheesecake, lime gel - 11
Portokalopita, orange, chantilly (v) - 11
Selection of cheese, grapes, celery, shallot chutney, crackers (v) - 9
House sorbets, 3 scoops (v/ve) - 6

Port (100ml)

Niepoort White - 8.5
Niepoort Ruby Dum - 9
Niepoort Tawny Dee - 9

Digestifs & Liquors (25ml)

Amaro Averna - 4
Amaro Montenegro - 4
Fernet Branca - 4.5
Fernet Branca Menta - 5.5
Grappa di Moscato - 7
Limoncello - 4
Frangelico - 4
Disaronno Amaretto - 4
Licor 43 - 4
Drambuie - 5
Baileys - 6 (50ml)

Dessert Wine

Clos du Gravillas,
Muscat de Sain-Jean de Minervois 2024
- 10 (100ml)
- 45 (Bottle 500ml)

Whisky (25ml)

Buffalo Trace, Bourbon - 5
Bulleit 95 Rye - 6
Glenfiddich, 12 yr, single malt - 7
Clynelish, 14 yr, single malt scotch - 8

Brandy (25ml)

Courvoisier Cognac - 5
Avallen Calvados - 6
Grand Marnier, Cognac liqueur - 5