

# QUEENS WINE BAR AND BISTRO

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| Focaccia, whipped butter   | 6  |
| Marinated Nocellara olives   | 6  |
| Charcuterie, pickles   | 9  |
| Soup du jour (ve)  | 8  |
| Tomato tartare, avocado, mango, quinoa (ve)                          | 8  |
| Blacksticks blue and sage croquettes, red wine pear (v)              | 10 |
| Grilled mackerel, seaweed crumb, horseradish, watercress vichyssoise | 10 |
| Ham hock fritter, gribiche, leek                                     | 11 |
| Cauliflower steak, pickled apple, chive, cherry tomato (v/ve)        | 15 |
| Ricotta and truffle cannelloni, kale pesto, hazelnut (v)             | 21 |
| Stone bass, lemongrass beurre blanc, courgette, cherry tomato        | 27 |
| Whole Shetland Plaice, brandade de morue                             | 27 |
| Pork belly, mushroom, truffle, leek                                  | 26 |
| Rib-eye steak, frites, bone marrow béarnaise                         | 35 |
| Fries  | 5  |
| New potatoes, leek   | 6  |
| Hispi cabbage, sweet corn  | 6  |

Please make your server aware if you have any allergies or intolerances