

THE QUEENS

Please choose freely from either our Queens Classics or A La Carte Menu

À La Carte

Whilst chatting

Chef's Bread Board

mixed breads, trio of butters, mixed olives **£3pp**

To begin

Pan seared scallops

black pudding bonbon, pea puree, salty fingers **£10**

Cured salmon

crème fraiche, lemon gel, toasted bread **£8.50**

Beetroot bhajis

beetroot puree, pickled beetroot, salad leaves (v) (ve) **£7.50**

Partridge

pan fried breast, confit leg, parsnip purée, parsnip crisps, prunes, chestnut mushrooms **£8.50**

Double baked cheese soufflé

parmesan cream sauce, salad leaves **£8**

To indulge

Venison loin

celeriac puree, blackberries, cavolo nero, piccolo parsnips, chestnuts, tender stem broccoli **£22**

Duck breast

mashed potato, fermented pear, carrot & vanilla puree, baby leeks, kale **£19.50**

Sweet potato Wellington (v) (ve)

butternut squash puree, tenderstem broccoli, rainbow chard **£16**

Smoked haddock and Jerusalem artichoke risotto

sea herbs, artichoke crisps **£17**

Pan fried sea bass fillet

chorizo and butterbean casserole, baby squid, mussels, baby prawns, spinach **£18.50**