

THE QUEENS

Thursday 18th July

THE £5 Lunch

Roast Mediterranean vegetable salad, penne pasta, rocket pesto

Smoked mackerel salad, red pepper cous cous

Thai rare beef salad, chilli & garlic dressing

Artisan bread, balsamic vinegar & olive oil

2.50

Garlic & herb marinated olives

3.00

Minestrone soup, bread & butter

5.00

Mozzarella, tomato & rocket salad

5.50/10.00

Mackerel pâté, toast

5.50

Pan fried squid & chorizo salad

6.00/11.00

Chicken liver parfait, toast, red onion marmalade

6.00

Mezze plate - Feta cheese, tzatziki, hummus, marinated olives & toasted pitta

7.25

Whole baked camembert, red onion marmalade, toast

8.00

Charcuterie – Chorizo, Salami, Parma ham, olives, toast

9.75

Aubergine caponata, olive & feta salad, ciabatta

10.50

Tiger prawn linguine, chilli, garlic & white wine

11.50

Beer battered North Sea haddock & hand cut chips, petite pois, tartare

11.50

Chicken, bacon & avocado salad, wholegrain mustard dressing

12.00

Marinated grilled pork neck, sautéed new potatoes, caramelised apples, jus

13.00

Pan roasted lamb leg steak, roast pepper cous cous, tzatziki

14.50

The Queens' Aberdeen Angus burger, coleslaw & French fries

10.50

Add smoked streaky bacon or British Cheddar cheese for 1.00 each

Char-grilled 12oz rib eye steak & hand cut chips, garlic butter

17.50

Hand cut chips, French fries

Leaf salad, green beans, tomato & red onion salad, coleslaw

3.25 each

Jude's ice cream: vanilla, salted caramel, cherry or honeycomb (3 scoops)

5.00

Traditional sherry trifle

5.50

Earl Grey panna cotta, berry compote

5.50

Dark chocolate torte, vanilla ice cream

5.50

Sticky toffee pudding, hot toffee sauce, honeycomb ice cream

5.50

British cheese plate, quince jelly & oat cakes

Cropwell Bishop Stilton, Ragstone Goats cheese, Cornish Brie

8.00

Please note a discretionary 12.5% service charge will be added to tables of 8 or more.

Wherever possible we will try to accommodate any dietary requirements – please just ask the team to see if we can help.