

Queens Summer Garden by Duke's

TEA ROOM

Breakfast & Brunch *WD 11am-13pm* *WE 12pm-14pm*

SMOKED SALMON & SCRAMBLED EGGS 8

EGGS BENEDICT 8

EGGS ROYALE 8

EGGS FLORENTINE (V) 7

AVOCADO & POACHED EGG (V) 8
Sourdough Bread | Sun-blasted Tomatoes

OMELETTE 8
Ham | Cheese |

OPEN BACON & FRIED EGG SANDWICH 8
Sourdough

PANCAKES (V) 7
Maple Syrup | Fresh Blueberries

Sandwiches

DOUBLE GLOUCESTER CHEDDAR BLOOMER (V) 8
Demi Tasse Soup | Tomatoes | Pickles

TOASTED OPEN CLUB 12
Sourdough Bread | Chicken | Fried Egg | Bacon | Tomatoes | Salad | Triple Cooked Chips

AVOCADO & POACHED EGG (V) 10
Sourdough Bread | Sun-blasted Tomatoes | Triple Cooked Chips

LOCAL ROASTED HAM BLOOMER 8
Demi Tasse Soup | Tomatoes | Salad | Pickles

SMOKED SALMON OPEN BLOOMER 10
Salad | Caperberries | Lemon

Starters & Salads

SOUP (V) 6
House Bread by La Boulangerie Artisan

CHICKEN & BACON CAESAR SALAD 13
Anchovies | Salad | Croutons

PEAR WALDORF SALAD (V) (GF) 12
Grapes | Walnuts | Celery | Bath Blue Cheese

GREEK GODDESS (V) (GF) 12
Tomatoes | Black Olives | Cucumber | Greek Style Cheese | Pumpkin Seeds | Oregano Dressing

Sides

ELVIRA'S CRISPY CAULIFLOWER (V) 4

SEASONAL GREENS (V) (VG) (GF) 5

TRIPLE COOKED CHIPS (V) 4

Mains

WAGHORNE 8OZ GRASS-FED HAMBURGER 15
Sesame Seeded Brioche Bun | Old Spot Bacon | Double Gloucester Cheddar | Tomato Relish | Triple Cooked Chips

RED THAI VEGETABLE & PRAWN CURRY 18
Basmati Rice | Naan

RED THAI VEGETABLE CURRY (V) 14
Basmati Rice | Naan

HAND-BATTERED HAKE & CHIPS 16
Mushy Peas | Tartare Sauce | Lemon | Triple Cooked Chips

Pizzas

MARGHERITA (V) 11
Tomato Sauce | Mozzarella | Basil

FUNGHI (V) 12
Mushrooms | Tomato Sauce | Mozzarella | Thyme

BIANCA (V) 15
Grana Padano | Double Gloucester Cheddar | Mozzarella | Crispy Fried Onion

PICCANTE 16
Pepperoni | 'Nduja | Tomato Sauce | Mozzarella

Puddings

WARM VANILLA BREAD & BUTTER PUDDING 7
Custard | Raspberry Ripple Ice Cream

SELECTION OF ICE-CREAM 6

PECAN TREACLE TART 7
Clotted Cream | Chocolate Sauce

RASPBERRY RIPPLE KNICKERBOCKER GLORY 7
Ice Cream | Raspberry Sauce | Whipped Cream

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. A discretionary service charge of 12.5% will be added to your bill, this will be shared among the team who prepared and served your food today. We accept all major credit and debit cards supported by valid PIN or cash. All prices are in £ and inclusive of VAT.

Queens Summer Garden by *Victoria's*

At Victoria's we pride ourselves on sourcing the best quality produce and the finest ingredients from local artisan producers and farms. All our menus are inspired by classic British cuisine with fresh, seasonal and premium quality dishes homemade and with passion by our talented chefs.

Our tempting bread selection is freshly baked by our local specialist bakery, La Boulangerie Artisan, which uses organic French flour and sea salt from Guerand to create irresistible sourdough, as well as brioche and patisserie.

Most of our seasonal vegetables are produced and grown on Cotswold farms and carefully sourced by our head chef.

We are proud to work with Waghornes Artisan Butchers, located in Cheltenham. Our premium quality beef, lamb, pork and chicken all come from its free-range farms.

Our delicious cheese selection features the very best of British cheeses supplied by celebrated local producer, Cheltenham Cheese.

Mains

HOMEMADE FREE RANGE CHICKEN KIEV 18
Creamy Mash | Wilted Baby Spinach | Garlic Butter

CHALK STREAM TROUT FILLET (GF) 22
Chanterelles | Sautéed Gnocchi | Samphire | Garlic Parsley Sauce

CLEEVE HILL BRAISED LAMB SHEPHERD'S PIE (GF) 21
Mixed Seasonal Greens

CHARRED CAULIFLOWER (V) (VG) (GF) 14
Creamy Polenta | Romesco Sauce

BRIXHAM CRAB RAVIOLI 24
Shellfish Bisque | Sicilia Lemon

GLOUCESTER OLD SPOT PORK BELLY (GF) 19
Kale & Arrocina Bean Ragout | Royal Gala Apple Sauce

Grills

Your choice of cut & served with Triple Cooked Chips, On-vine Tomatoes and Flat Mushroom

10 OZ. RIB EYE 30

8 OZ. SIRLOIN 24

7 OZ. FILLET 30

Your choice of sauce 2
Peppercorn | Béarnaise | Chimichurri

Sunday Lunch

BEEF SIRLOIN 17
Rosemary & Thyme Roast potatoes | Seasonal Vegetables | Yorkshire Pudding | Pan Gravy

HALF-CHICKEN 16
Rosemary & Thyme Roast potatoes | Seasonal Vegetables | Yorkshire Pudding | Pan Grav

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