

FOR THE TABLE

Garlic Greens vg

Honey and Sesame Glazed Sausages, Spring, and crispy onions	7.5
Stuffed Peppers, Chilli, and feta gf	6.5
Hummus and Tzatziki, Warm pitta bread pb	7.5
Mixed Feta and Olives, Garlic, and herb oil gf	6.5
STARTERS	
Celery Soup, Blue murder mousse and crisp tuille vg	8.5
Butternut Terrine, Feta, tomato, Honey, and pumpkin seeds vg/gf	9
Pan Fried Scallops, Asian gel, sesame, crispy seaweed, and pickled ginger gf	14
Wild Mushroom Cheesecake, Pickled red peppers	9.5
Spaghetti, Sweet potato sauce with grated chestnut pb	8.5
Venison Terrine, Queens chutney, and toasted brioche	12
MAINS	
Fillet of Beef, Parsnip puree, garlic mushrooms, and greens gf	36
Lemon and Rosemary Roasted Swordfish, Braised leeks, puy lentils, chorizo, and chives gf	29.5
Pork Tenderloin, Wholegrain croquette, spinach mousse, and crispy sage	32
Maple Glazed Chicken Breast, Charred corn, paprika risotto, and rye	26
Miso and Soy Baked Aubergine, Hummus, and chilli salsa pb	20
Tomato and Basil Risotto, Rosary goat cheese, and cherry tomatoes vg	22
Tempura Battered Fillet of Haddock, Crushed Peas, tartar sauce, and skin on fries gf	22
Queens Beef Burger, Crispy bacon, Monterey Jack cheese, coleslaw, onion ring, and skin on fries	24
SIDES	6
Autumn Salad, Mixed leaves, tomato, sultanas, carrot, sunflower seeds, beetroot, Honey, and yoghurt dressing vg	
Skin on Fries pb/gf	
Buttered New Potatoes vg/gf	
Roasted Vegetables pb/gf	