

SUNDAY ROAST

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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
SUNDAY ROASTS	
Roast Sirloin of English Beef	25
Lemon and Herb Roasted Free Range Chicken	22
Roast Loin of English Pork	23
Roast Quorn Fillets vg	20
(All Roasts are Served with Roast Potatoes, Yorkshire Pudding, Herb Stuffing, Seasonal Vegetables, and Gravy	')
MAINS	
Lemon and Rosemary Roasted Swordfish, Braised leeks, puy lentils, chorizo, and chives gf	29.5
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	
Buttered New Potatoes vg/gf	
Garlic Greens vg	

Guest with dinner inclusive package have a £40 allowance per person, any amount exceeding the allowance charged separately.

All prices are inclusive of VAT.