

FOR THE TABLE

Pigs in Blankets

Honey and Sesame Glazed Sausages, Spring, and crispy onions	7.5
Stuffed Peppers, Chilli, and feta gf	7
Hummus and Tzatziki, Warm pitta bread pb	7.5
Mixed Feta and Olives, Garlic, and herb oil gf	7
STARTERS	
Lightly Spiced Sweet Potato and Coconut Soup, Roasted Sunflower seed pb	8.5
Butternut Terrine, Feta, tomato, Honey, and pumpkin seeds vg/gf	9
Confit Duck, Creamed potato and sherry vinegar gf	12
Wild Mushroom Cheesecake, Pickled red peppers	9.5
Smoked Salmon Mousse, Picked cucumber, and Caviar gf	10
Venison Terrine, Queens chutney, and toasted brioche	12
MAINS	
Roasted Turkey Breast, Fondant potato, stuffing, pigs in blanket, festive vegetables, and gravy	27
Braised Blade of English Beef, Roasted vegetables, and Soubise sauce gf	30
Steamed Seabream Fillet, Creamed potato, broccoli, and Choron sauce	32
Maple Glazed Chicken Breast, Charred corn, paprika risotto, and rye	26
Miso and Soy Baked Aubergine, Hummus, and chilli salsa pb	20
Leek and Chickpea Cottage pie flavoured with Garlic and Thyme, Roasted vegetables pb	22
Tempura Battered Fillet of Haddock, Crushed Peas, tartar sauce, and skin on fries gf	23
Queens Beef Burger, Crispy bacon, Monterey Jack cheese, coleslaw, onion ring, and skin on fries	24
SIDES	6.5
Winter 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 Festive Vegetables pb/gf	
Creamed Potato	