



Pub Menu



Homemade soup of the day, with homemade bread £5.50 (v)

Poached free range duck eggs, on toasted brioche, with spinach and hollandaise sauce
£6.75(v)

Smoked haddock and dill pate with rye crisps and leaf salad £6.95

Warm chicken, bacon and feta cheese salad with garlic croutons and a honey and mustard
dressing £8.50

Deep fried camembert with homemade sweet chilli jam and mixed leaf salad. £5.50 (v)

Sharing platters

Deli board: baked camembert, home cooked ham, cured meats, homemade bread, olives,
Parma ham crisps, vegetable crudity, sun-dried tomato hummus, and homemade chutney.
£14.50

Fish Platter: Smoked salmon, smoked mackerel, prawn marinated prawns, scampi,
taramsalata, whitebait, saffron and dill marmalade, homemade bread £16.95

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Salmon, prawn and salmon fishcakes, poached hens egg, cullen skink, sauce and curley
endive £13.95

Queen's Curry, home marinated lamb, with a rich tomato, sweet pepper and double onion
medium hot sauce, served with onion bahjis, puppadums and homemade nann bread
£13.95

Homemade local game pie in a rich shortcrust pastry, with creamy mash, braised red
cabbage, glazed carrots and juniper gravy £14.25

28 day aged ribeye steak, served with chunky chips, field mushrooms, beef tomato and a
pepercorn sauce £21.00

Roasted butternut squash, with pearl barley, marinated mushrooms and tarragon £13.5(v)

Parcel of swede, parsnip and artichoke, witted spinach and a tomato and ginger sauce
£13.50(v)



Breast of free range chicken, stuffed with apricots and garlic, with fondant potatoes, kale carrots, and a smoked bacon and red wine sauce £14.50

The Queens fillet burger, 10oz minced fillet, with smoked bacon, cheese, brioche bun and chunky chips £14.95

Queens Ploughmans, homemade pork and apple pies, quail egg scotch egg, honey roast ham, vintage cheddar, pickles, salad, and local bread 12.95

Deep fried hadock in our own crispy batter, with chunky chips, peas and homemade tartare sauce 12.50



Desserts

Sticky toffee pudding, with toffee sauce and vanilla pod ice-cream. £6.00

Vanilla and raspberry crème brulee, with homemade shortbread £6.00

Glazed dark chocolate tart, raspberry jelly, and mocha ice-cream £6.50

Slow braised apples, topped with a cinnamon crumble served with homemade Calvados ice-cream £5.50

Iced mango parfait, strawberry and mango salad, and coconut sorbet £5.95

Selection of French and English cheeses, with homemade chutney and biscuits. £8.50