



1865

at the Queens Hotel

NIBBLES

ROSEMARY & GARLIC OLIVES | £3.5

HOME-MADE FOCACCIA BREAD | £4.5
Tomato and harissa tapenade olive oil & balsamic

OYSTERS (3) | £8
Sherry vinegar & pickled shallots

SMALL PLATES

CONFIT CHICKEN WINGS | £7.5
Beetroot & blue cheese

BRIOCHE & TUNWORTH CHEESE (V) | £7.5
Figs, candied walnuts & balsamic shallot jam

SMOKED HADDOCK SCOTCH EGG | £7
Harissa jam

PANZANELLA SALAD (VG) | £7.50
Heirloom tomatoes, focaccia croutons, shallot, basil, balsamic dressing

SALMON PASTRAMI RUBEN | £8
Rye bread with pickled cabbage & mustard mayo

MACKEREL PATE | £7
Focaccia, pickled radish & horseradish cream

HOISIN DUCK SALAD | £7.5
Mirin dressing, spring onion, cashews & sesame

CHILDRENS MENU

FISH & CHIPS | £7

BEEF BURGER | £7

VEGETABLE & FALAFEL FOCACCIA (VG) | £7

MAINS

PORK BELLY & SCALLOPS | £25
Black pudding, potato terrine, peas, honey & mustard sauce

BUCKWELLS RIBEYE STEAK | £24
Triple cooked chips, mushroom and pancetta stuffed beef tomato & peppercorn sauce

ROASTED FIELD MUSHROOM (VG) | £17
Crispy shoestring potato, charred baby gem, roast onion puree & red wine jus

CLASSIC BEEF BURGER | £15
Onion jam, burger sauce, baby gem, beef tomato, cheese & fries

KOREAN CAULIFLOWER BURGER (VG) | £15
Sriracha mayo, slaw and baby gem & fries

FISH & CHIPS | £16
Battered Haddock, triple cooked chips, crushed peas, tartare & curry sauce

TANDOORI MONKFISH | £22
Monkfish pakora, curried cauliflower, coconut curry sauce

PAN ROASTED COD | £19
Crab champ, samphire & tomato bisque

SEABASS | £21
Smoked leek, chicken butter sauce, tarragon gnocchi

ADD 1 HOUR BOTTOMLESS £15

CHOICE OF PEACH BELLINIS OR MIMOSAS

SERVED DAILY 12-5PM

BRUNCH

Served 12-4pm

SMASHED AVOCADO ON LOCAL SOURDOUGH (VG) | £8
Served with roasted tomatoes

BRIOCHE FRENCH TOAST (V) | £7.5
Served with berry compote, crème fraiche & orange zest

ROASTED VEGETABLE & FALAFEL FOCACCIA (VG) | £10
Homemade focaccia, roasted peppers, courgette, aubergine, caramelized onions, falafel, harissa mayo & fries

STEAK & CHIMICHURRI FOCACCIA | £12
Rump Steak, home baked focaccia, caramelized onions, chimichurri & truffle parmesan fries

CRAYFISH & LEMON AIOLI FOCACCIA | £11
Home baked focaccia, rocket, truffle & parmesan fries

DESSERTS

BAKED ALASKA FOR TWO | £12
Mango and raspberry parfait, vanilla sponge, meringue & raspberry sauce

RUM ROASTED PINEAPPLE (VG) | £7
Coconut sorbet, vegan meringue & pineapple crisps

BANOFFEE ÉCLAIR | £7.5

PISTACHIO TIRAMISU | £7

BLACK FOREST 'GATEAU' | £8
Cherries, hazelnuts, clotted cream ice cream

ISLE OF WIGHT BLUE | £8
Isle of wight blue cheese, walnut and maple cake, pickled apple & golden raisins

