

1865

at the Queens Hotel

BRUNCH

Served 12-4pm

SMASHED AVOCADO, SOURDOUGH (VG) | £8

Served with roasted tomatoes

BRIOCHE FRENCH TOAST (V) | £7.5

Served with berry compote, crème fraiche & orange zest

SWEET POTATO FALAFEL FOCACCIA (VG) | £10

Homemade focaccia, roasted peppers, courgette, aubergine, caramelized onions, falafel, harissa hummus & 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

ADD 1 HOUR BOTTOMLESS £15

CHOICE OF PEACH BELLINIS OR MIMOSAS

SERVED DAILY 12-5PM

NIBBLES

ROSEMARY & GARLIC OLIVES | £3.5

HOME-MADE FOCACCIA BREAD | £4.

Tomato and harissa tapenade olive oil & balsamic

OYSTERS (3) | £8

Sherry vinegar & pickled shallots

SMALL PLATES

CONFIT CHICKEN WINGS | £7.5

Beetroot & blue cheese

PANZANELLA SALAD (VG) | £7.5

Heirloom tomatoes, focaccia croutons, shallot, basil, balsamic dressing

MACKEREL PATE | £7

Focaccia, pickled radish & horseradish cream

HOISIN DUCK SALAD | £7.5

Mirin dressing, spring onion, cashews & sesame

MAINS

All Sunday roasts are served with rosemary oil and garlic roast potatoes, cauliflower cheese, roasted parsnips, seasonal greens, carrot and swede puree and Yorkshire pudding

PORK BELLY | £16

SIRLOIN OF BEEF | £18

SPRING CHICKEN | £17

VEGAN NUT ROAST | £15

Rosemary oil and garlic roasties, roasted parsnips and carrots, seasonal greens, carrot and swede puree and vegan gravy

SEABASS | £21

Smoked leek, chicken butter sauce, tarragon gnocchi

CLASSIC BEEF BURGER | £15

Brioche bun with onion jam, burger sauce, baby gem, beef tomato, cheese and fries

VEGAN CAULIFLOWER BURGER (VG) | £15

Sriracha mayo, Asian slaw and baby gem served with fries

FISH AND CHIPS | £16

Beer battered haddock, triple cooked chips, crushed peas, tartare, curry sauce

CHILDRENS MENU

ROAST DINNER | £10

FISH & CHIPS | £7

VEGETABLE & FALAFEL FOCACCIA (VG) | £7

DESSERTS

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

Please inform your server if you have any allergens or special dietary requirements