

1865

at the Queens Hotel

BREAD ADDICTION SOURDOUGH (V) | £4.5

Local butter

OYSTERS | £11

Shallot vinegar, lemon

MARINATED MIXED OLIVES (VG) | £4.5

STARTERS

SLOW ROASTED TOMATO &
BASIL SOUP (VG) | £7

Toasted sourdough

MERMAID GIN CURED SALMON | £8

*Pickled slaw, lemon & chive crème fraîche,
soda bread*

BURRATA (V) | £9

Isle of Wight tomatoes, basil

GRILLED TIGER PRAWNS | £10

Garlic & chive butter

LAVERSTOKE PARK BLACK
PUDDING SCOTCH EGG | £7.5

Apple & pear ketchup

CRAB THERMIDOR
DOUBLE BAKED SOUFFLE | £10

Thermidor sauce

APERITIFS

NEGRONI | £9.5

Mermaid Gin, Campari, Martini Rosso

MARTINI | £10

*Your preference of Mermaid Gin or
Mermaid Vodka, Dry Vermouth*

APEROL SPRITZ | £8.5

Aperol, Prosecco, splash of soda

CHAMPAGNE BARON ALBERT –
L'UNIVERSELLE BRUT NV 125ml | £9.5

CHAMPAGNE & OYSTERS

3 OYSTERS WITH A GLASS OF CHAMPAGNE | £19.5
A DOZEN OYSTERS WITH A BOTTLE OF CHAMPAGNE | £75

Champagne Baron Albert – L'Universelle Brut NV

MAINS

BUCKWELLS RIBEYE | £26

*Triple cooked chips, roast tomato &
mushroom, peppercorn sauce*

PORK BELLY & LOBSTER | £26

*Pea puree, lyonnaise potato terrine,
tender stem broccoli honey & mustard sauce*

COD LOIN | £20

Crushed new potatoes, samphire, tomato & herb bisque

SWEET POTATO HARRISA &
CHICKPEA PIE (VG) | £17

Ras al hanout sauce, roasted chickpea salad

CHICKEN, HAM HOCK & LEEK PIE | £19

Colcannon, sauteed green beans, chicken butter sauce

FISH PIE | £18

Tender stem broccoli, parsley mash top

THE QUEENS BURGER | £16

*Baby gem, tomato, cheddar, smoked bacon jam,
chipotle mayonnaise, fries*

CAULIFLOWER BURGER (VG) | £14

Asian slaw, sracha mayonnaise

FISH & CHIPS | £17

*Triple cooked chips, tartare sauce,
curry sauce & crushed peas*

SIDES

GLAZED CARROTS (V) | £4.5

Carrot top butter

FRIES (VG) | £4.5

Rosemary seasalt

TRUFFLE & PARMESAN FRIES | £4.5

CLOTTED CREAM & CHIVE MASH (V) | £4.5

NEW POTATOES (V) | £4.5

Garlic & parsley butter

TENDER STEM BROCCOLI (V) | £4.5

Almond & garlic

LOBSTER MACARONI CHEESE | £10

DESSERTS

CHOCOLATE & HAZELNUT PARIS BREST (V) | £7.5

*Chocolate ganache & choux pastry mousse,
hazelnut cream, praline ice cream*

PEACH MELBA TRIFLE (V) | £8

*Chargrilled peach, raspberry jelly, peach creamaux,
Chantilly cream*

PINA COLADA (VG) | £7.5

*Pineapple semi freddo, coconut granita, lime gel,
toasted coconut*

CEREAL MILK CUSTARD (V) | £10

Cornflake tuille, balsamic strawberry, strawberry sorbet

CHEESE BOARD (V) | £10

*Wookey Hole, Isle of Wight blue, Tunworth,
onion jam, biscuits, grapes, celery*