

1865
SUNDAY LUNCH
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

SUNDAY ROASTS

SIRLOIN OF BEEF | £19

BELLY OF PORK | £18

SUPREME OF CHICKEN | £18

*All Sunday roasts are served with roasted potatoes,
roasted carrots & parsnips, seasonal greens,
carrot & swede puree, cauliflower cheese
pangritata crust, Yorkshire pudding and gravy*

BUTTERNUT & SWEET POTATO
NUT ROAST (VG) | £16
*Roasted potatoes, roast vegetables,
seasonal greens & vegan gravy*

MAINS

COD LOIN | £20
Crushed new potatoes, samphire, tomato & herb bisque

THE QUEENS BURGER | £16
*Baby gem, tomato, cheddar, smoked bacon jam,
chipotle mayonnaise, fries*

CAULIFLOWER BURGER (VG) | £14
Asian slaw, siracha mayonnaise

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*