

MOTHER'S DAY

The Queens Hotel

2 COURSES £29.5 | 3 COURSES £35

STARTERS

BLACK PUDDING SCOTCH EGG

Apple ketchup & celeriac remoulade

PEA SOUP (VG)

Bread Addiction sourdough

DUCK LIVER PARFAIT

Red onion marmalade, duck fat brioche

BURRATA (V)

Isle of Wight tomato, basil, aged balsamic vinegar

BEETROOT & FORT GIN

CURED SALMON

Pickled slaw, lemon & chive crème fraîche, soda bread

MAINS

ROAST SIRLOIN OF BEEF

LOCAL SLOW ROASTED PORK BELLY

Apple & cider sauce

ROAST BREAST OF CHICKEN

Pigs in blankets, bread sauce

All served with beef dripping roast potatoes, roast carrots, parsnips & shallots, carrot & swede purée, seasonal greens & Yorkshire pudding

SWEET POTATO & BUTTERNUT SQUASH

NUT ROAST (VG)

Roast potatoes, roast carrots, parsnips & shallots, carrot & swede purée, seasonal greens

MARKET FISH OF THE DAY

For more information, please speak to your server

THE QUEENS BURGER

Brioche bun, streaky bacon, burger sauce, dill pickle, beef tomato, baby gem & Winchester cheese, fries

KOREAN OYSTER

MUSHROOM BURGER (VG)

Gochujang mayo, kimchi, vegan brioche & fries

SIDES | £4.5

CAULIFLOWER CHEESE (V)

ROAST POTATOES

ROAST CARROTS & PARSNIPS (V)

SEASONAL GREENS (V)

DESSERTS

CHOCOLATE PARIS-BREST

Crèmeux, chocolate ganache, chocolate soil & ice cream

RHUBARB & CUSTARD TART

PAIN AUX RAISIN &

MARMALADE BREAD

Vanilla ice cream

COCONUT PUDDING (GF, VG)

Coconut sponge, toasted coconut, tuile, lime vegan meringue

CHEESE BOARD

Please ask your server for today's selection

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