

# SUNDAY MENU

*The Queens Hotel*

## STARTERS

### NEW ENGLAND

**CLAM CHOWDER | £8.5**

*Cornbread muffin*

**PEA SOUP (VG) | £7**

*Bread Addiction sourdough*

**BLACK PUDDING SCOTCH EGG | £8**

*Apple ketchup & celeriac remoulade*

**DUCK LIVER PARFAIT | £8**

*Red onion marmalade, duck fat brioche*

**BURRATA (V) | £9**

*Isle of Wight tomato, basil, aged balsamic vinegar*

**BEETROOT & FORT GIN**

**CURED SALMON | £8**

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

**ARNOLD BENNETT**

**DOUBLE BAKED SOUFFLÉ | £10**

*Smoked haddock, wholegrain mustard sauce*

## ROASTS

**ROAST SIRLOIN OF BEEF | £20**

**LOCAL SLOW ROASTED PORK BELLY | £19**

*Apple & cider sauce*

**ROAST BREAST OF CHICKEN | £18**

*Pigs in blankets, bread sauce*

*All served with beef dripping roast potatoes,*

*roast carrots, parsnips & shallots,*

*carrot & swede purée, seasonal greens &*

*Yorkshire pudding*

**NUT ROAST (VG) | £17**

*Roast potatoes, roast carrots, parsnips & celeriac, carrot & swede purée, seasonal greens, vegan gravy*

## MAINS

**MARKET FISH OF THE DAY | market price**

*For more information, please speak to your server*

**THE QUEENS BURGER | £16**

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

**KOREAN OYSTER**

**MUSHROOM BURGER (VG) | £15.5**

*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 | £8**

*Crèmeux, chocolate ganache, chocolate soil & ice cream*

**RHUBARB & CUSTARD TART | £7.5**

**PAIN AUX RAISIN &**

**MARMALADE BREAD | £8**

*Vanilla ice cream*

**COCONUT PUDDING (GF, VG) | £8**

*Coconut sponge, toasted coconut, tuile, lime vegan meringue*

**CHEESE BOARD | £10**

*Please ask your server for today's selection*

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