1865

The Queens Hotel

NIBBLES

FRESHLY BAKED FOCACCIA (V) | £4.5

Homemade butter, tomato tapenade

MARINATED MIXED OLIVES (VG) | £4.5

HAM HOCK & CHEDDAR CROQUETTES | £6

English mustard mayo

HALLOUMI FRIES | £7

Truffle honey

FRIED CALAMARI | £8

Aioli

STARTERS

SCALLOPS | £12

Scallop masala sauce, bhaji

SOUP OF THE DAY (VG) | £7

Rosemary focaccia

BEEF CARPACCIO | £9

Crisp & pickled shallot, Parmesan, rocket

SEAFOOD COCKTAIL | £11

Lobster, crayfish, baby gem, Marie Rose, tiger prawn & crab

MACKEREL PÂTÉ | £9

Pickled cucumber, horseradish mousse, Guinness soda bread

OLD WINCHESTER & TRUFFLE DOUBLE BAKED SOUFFLÉ (V) | £10

Chive cream sauce, red onion marmalade

THE QUEENS SCOTCH EGG | £9

Piccalilli, watercress

MAINS

PORK BELLY & SCALLOPS | £28

Black pudding potato terrine, pea purée, charred hispi cabbage, honey mustard sauce

RIBEYE | £28

Triple cooked chips, vine ripened cherry tomatoes & mushroom, peppercorn sauce

CHICKEN BREAST | £22

Cheese & leek pie, champ, wilted spinach, chicken butter sauce

COD LOIN | £22

Squid puttanesca ragù, fondant potato, green beans

BEEF WELLINGTON FOR 2' | £80

Mushroom duxelle, bresaola, dauphinoise potato, seasonal greens, port and thyme jus ('Cooked to order, please allow 45 min)

AUBERGINE & CASHEW TAGINE (VG) | £18

Lemon & coriander conscous, sweet potato falafel, grilled flatbread

FISH & CHIPS | £19

Triple cooked chips, tartar sauce, curry sauce, crushed peas

THE QUEENS BURGER | £17

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

KOREAN OYSTER

MUSHROOM BURGER (VG) | £16

Gochujang mayo, kimchi, vegan brioche, fries

SIDES

TRUFFLE & PARMESAN FRIES | £5

FRIES (VG) | £4

CHARRED HISPI CABBAGE (V) | £7

Blue cheese dressing, bacon bits, crispy onions, chives

SEASONAL GREENS (V) | £5

Garlic & shallot butter

TOMATO & RED ONION SALAD (V) | £6

Sea salt, aged balsamic vinegar

MIXED SALAD (V) | £5

Honey & mustard vinaigrette

DESSERTS

PEACH MELBA, KNICKERBOCKER GLORY (GF)

Almond cream, frangipane, raspberries, vanilla ice cream

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

CRÈME BRÛLÉE

Sea salt sablé biscuits

CHOCOLATE, PEANUT CARAMEL (GF)

Set chocolate crèmeux, caramel sauce, peanut brittle, peanut butter ice cream

LOCAL CHEESE BOARD

Please ask your server for today's selection

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

A discretionary 10% service charge will be added to your final bill.