

1865

The Queens Hotel

NIBBLES

BREAD & BUTTER (V) | £4.5

Bread, Queens butter, tomato chutney

MARINATED MIXED OLIVES (VG) | £4.5

HALLOUMI CHIPS | £7

Truffle powder, honey

THE QUEENS SCOTCH EGG | £9

Pork & apple sausage meat, grain mustard ketchup

DORSET CHARCUTERIE TO SHARE | £18.65

Hartgrove Coppa, venison chorizo, fennel & white pepper salami, pickled vegetables, capers & bread

BAKED SMOKED

BLYTON CHEESE FOR 2 | £18.65

Isle Wight black garlic & rosemary, bread

STARTERS

MONKFISH ST JACQUES £15

Duchesse potato, thermidor sauce

SOUP OF THE DAY (VG) | £7

Bread

SLOW COOKED

PULLED BRISKET CROQUETTE | £9

Beetroot relish, watercress oil

DORSET CHARCUTERIE | £10

Cured Dorset meats, pickled vegetables, capers, bread

SEAFOOD COCKTAIL | £12

Tiger prawn, crayfish, lobster, baby gem, Marie Rose dressing, bread

ARNOLD BENNET SOUFFLÉ | £10

Smoked haddock, Winchester cheese, chive cream sauce

HAM HOCK TERRINE | £9

Soused heritage carrot, grain mustard ketchup

MAINS

FILLET BEEF WELLINGTON FOR 2' | £80

Mushroom duxelles, Hartgrove Coppa, pommes Anna, seasonal greens, Madeira beef jus (cooked to order, please allow 45 min)

DRY AGED 10oz CLUB SIRLOIN | £32

35-day minimum sirloin on the bone, bone marrow, chips, tomato, peppercorn sauce or Queens butter

48 HOUR SHORT RIB | £28

Dripping, thyme, roast carrots, black garlic potato purée, red wine beef jus (subject to availability)

AGED PORK BELLY | £28

Roast candied chestnuts, celeriac purée, cavolo nero, confit potato, pickled dried apple, port wine jus

ROAST GUINEA FOWL | £24

Creamed Savoy cabbage, Dorset pancetta, fondant potato, thyme jus

GRILLED TRONCON TURBOT | £32

Simply done with Béarnaise sauce, greens, parsley potato

NEW FOREST MUSHROOM

PEARL BARLEY RISSOTTO | £18

Winchester cheese, butternut fondant, crispy sage, cep butter (vegan option available)

FISH & CHIPS | £18.65

Battered haddock fillet, chips, tartar sauce, minted crushed peas

THE QUEENS BURGER | £18.65

Brioche bun, streaky bacon, burger onions, dill pickle, beef tomato, baby gem, cheese, burger sauce, chips

PORTOBELLO MUSHROOM BURGER | £16

Blacksticks blue, burger onions, dill pickle, vegan brioche, burger sauce, chips (vegan option available)

SIDES

TRUFFLE POWDER &

WINCHESTER CHEESE CHIPS | £6

CHIPS (VG) | £5

SEASONAL GREENS (V) | £5

Black garlic & shallot butter

TOMATO & RED ONION SALAD (V) | £5

Sea salt, aged balsamic vinegar

MIXED SALAD (V) | £5

Honey & mustard vinaigrette

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.