

SUNDAY MENU

The Queens Hotel Portsmouth

NIBBLES

BREAD & BUTTER (V) | £6

*Fresh baked focaccia,
olive tapenade, Queens butter*

MARINATED MIXED OLIVES (VG) | £5

HALLOUMI FRIES | £8

Chilli jam

STARTERS

NDUJA SCOTCH EGG | £10

Sauce romesco, pea shoots

CELERIAC & ROAST APPLE SOUP (VG) | £8

Caramelised walnuts, fresh baked focaccia

DORSET CHARCUTERIE | £11

*Hartgrove Coppa, venison chorizo, fennel &
white pepper, pickled vegetables, capers,
cornichons & fresh baked focaccia*

SEAFOOD COCKTAIL | £12

*Tiger Prawn, crayfish, lobster, baby gem,
Marie Rose dressing, brown bread & butter*

POTTED HAM HOCK | £12

*Old Winchester cheese scone, caramelised
onion marmalade*

MAINS

PAN FRIED SALMON SUPREME (GF) | £25

*Fondant potato, tenderstem broccoli, confit fennel,
bouillabaisse sauce*

THE QUEENS BURGER | £18.65

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

ROASTS

ROAST SIRLOIN OF BEEF | £24

Pan gravy, Yorkshire pudding

ROAST LOIN OF PORK | £20

Pan gravy, Yorkshire pudding

ROAST TURKEY & STUFFING | £20

Pan gravy, Yorkshire pudding

*All served with thyme roasted potatoes in butter,
honey glazed roasted carrot & parsnip, seasonal
green, cauliflower cheese*

ROAST VEGETABLE

WELLINGTON (VG) | £18

*Thyme roasted potatoes, roast carrot & parsnip,
seasonal greens, vegan gravy*

SIDES | £5

ROAST POTATOES (V)

Butter & thyme

ROAST ROOT VEGETABLES (V)

Honey glaze

TENDERSTEM BROCCOLI (V)

Oak smoked garlic butter

*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.*