

# 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 | £14

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

### CHICKEN & SMOKED HAM TERRINE | £12

*Toasted sourdough, fig & apple chutney*

## MAINS

### PAN FRIED SALMON SUPREME (GF) | £25

*Crushed new potatoes, 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,  
pigs in blankets, honey glazed roasted carrot &  
parsnip, seasonal greens, cauliflower cheese*

## BUTTERNUT, MUSHROOM & SPINACH 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.*