

1865

The Queens Hotel

NIBBLES

**ROSEMARY & BLACK GARLIC
FOCACCIA (V) | £8**
Olive tapenade, Queens butter

MARINATED MIXED OLIVES (GF/VG) | £6

HALLOUMI FRIES (V) | £8
Hot honey drizzle

STARTERS

SOUTH COAST CRAB CAKES | £11
Tomato & chilli jam

**GARDEN PEA & MINT
PANNA COTTA (VG) | £12**
*Pickled baby carrot, dark rye &
caraway seed bread, watercress & pea shoot*

SOUP OF THE WEEK (VG) | £8
Rosemary & black garlic focaccia

**NEW FOREST ROSARY GOATS CHEESE
SOUFFLE (V) | £12**
Granny smith & caramelised walnut salad

DORSET CHARCUTERIE | £11
*Hartgrove coppa, venison chorizo, fennel &
white pepper salami, capers, cornichons & focaccia*

SEAFOOD COCKTAIL | £14
*Tiger prawn, crayfish tails, white crab meat,
baby gem, cucumber, Marie Rose dressing,
brown bread & butter*

**HOT HONEY & SOY GLAZED
PIG CHEEKS (GF) | £12**
Toasted sesame, coriander & crackling crumb

MAINS

BEEF WELLINGTON | £110
(Cooked to order, please allow 45 min)
*Wild mushroom duxelles, pomme anna,
roast shallot purée, seasonal greens,
thyme & Madeira jus*

DRY AGED 8OZ RIB EYE STEAK (GF) | £38
(Add tiger prawns with samphire & garlic butter £6)
*35-day aged rib eye steak, bone marrow,
triple cooked chips, rocket, cherry vine tomato,
peppercorn sauce or Queens butter*

PAN FRIED CHALKSTREAM TROUT (GF) | £28
*Spinach & watercress purée, crab & spring onion
crushed potatoes, baby leek, pickled fennel*

RUMP OF LAMB (GF) | £28
*Fondant potato, courgette, asparagus & fresh peas,
goat's curd, asparagus puree, lamb & mint jus*

DRY AGED PORK BELLY (GF) | £29
*Chive mash, roasted pear, savoy cabbage,
tenderstem broccoli, perry sauce*

ROASTED CHICKEN SUPREME (GF) | £26
*Pea purée, parmentier potatoes with garlic & parsley
butter, fine beans, pancetta, tarragon, tomato &
mushroom vinaigrette*

ROASTED HAKE STEAK | £34
*Smoked pepper, Merguez sausage &
butterbean cassoulet, crispy capers, salsa verde*

GNOCCHI PROVENÇAL (GF/VGA) | £24
Basil pistou, Old Winchester, toasted pine nuts

FISH & CHIPS | £20
*Battered haddock fillet, triple cooked 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,
triple cooked chips*

THE QUEENS VEGAN BURGER (VG) | £18.65
*Vegan seeded bun, burger onions, dill pickle,
beef tomato, vegan cheese slice, burger sauce,
triple cooked chips*

SIDES

TRUFFLED OLD WINCHESTER CHIPS (V) | £7

TRIPLE COOKED CHIPS (VG) | £5

SEASONAL GREENS (V/GF) | £6

HEIRLOOM TOMATO SALAD (VG/GF) | £7
Baby basil, oak smoked tomato balsamic

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.*