








# FESTIVE MENU

## SNACKS AND STARTERS





House Focaccia, aged balsamic & cold-pressed oil	5
Spanish Gordal olives  	5
“Pigs in blankets” - pork sausage, baconnaise, bacon crumb	5
Soup of the day, chestnut, croutons	8
Wild mushrooms on toast, peppercorn cream sauce 	8
House fried squid, crispy chilli mayo, coriander, furikake	9
Chicken liver parfait, apple chutney, tallow crostini	9
BBQ or Buffalo chicken wings, house ranch	9


## MAINS

Honey & mulled cider glazed ham, Greenacre’s Farm free-range eggs, piccalilli, fries	18
The Queens cheeseburger - brie, bacon, cranberry, pickles, lettuce, slaw, fries	18
The Queens veggie cheeseburger - brie, cranberry, pickles, lettuce, slaw, fries 	18
Chicken Parmigiana, spicy vodka sauce, mozzarella, parmesan, slaw, fries	18
Mafalde, spiced vodka sauce, basil, pangrattato 	21
Market fish - sprout, cabbage & pea fricassée, veloute	23
30 day Aged 8oz Sirloin, tomato, flat mushroom, onion rings, brandy & mushroom sauce	28
Local venison haunch, beetroot, blackberry, potato, cavolo nero jus	28

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## DESSERTS

Apple, pear & bramble fruit crumble, vanilla custard or ice cream (vegan available  )	8
Queen’s sticky toffee pudding, toffee sauce, vanilla ice cream  GF	8
Dark chocolate cremeux, honeycomb, salted popcorn, black cherry 	8
Local cheese, house chutney, sourdough crackers 	8



In house made ice cream 

*Vanilla, chocolate, ‘Xmas pudding’, marmalade*

*Raspberry or plum sorbet*

1 scoop £3 | 2 scoops £4.50 | Affogato - £6.50

Most of our menu items can be tailored to suit a variety of allergies and dietary requirements. For more information, please speak with a manager

 - Suitable for Vegans       - Suitable for vegetarians (N) - contains nuts

A 10% optional and discretionary service charge will be added to your bill

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## DESSERTS

Apple, pear & bramble fruit crumble, vanilla custard or ice cream (vegan available $\Upsilon$ )	8
Queen's sticky toffee pudding, toffee sauce, vanilla ice cream $\text{\textcircled{V}}$ GF	8
Dark chocolate pot, honeycomb, salted popcorn (N) $\text{\textcircled{V}}$	8
Local cheese, house chutney, sourdough crackers $\text{\textcircled{V}}$	8

In house made ice cream  $\text{\textcircled{V}}$

*Vanilla, chocolate, 'Xmas pudding', marmalade*

*Raspberry or plum sorbet*

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## COFFEES / TEAS

Espresso / Macchiato	2.2
Americano	2.8
Latte / Cappuccino / Flat white	3.4
Hot chocolate	3.4
Irish / French / Caribbean / Baileys coffee	7
Espresso martini	8.5
Selection of Jenier teas	2.8
Mayfair breakfast, peppermint, earl grey, green tea, lemon rooibos, berry tea	

## DIGESTIFS

Gonzalez byass nectar   Pedro Ximenez 50ml
Clos le Comte 2018   Sauternes 50ml
Graham's 20-year-old   Tawny port 50ml
Lazzaroni liquori limoncino   Limoncello 25ml
Lazzaroni amaretti di Saronno   Amaretto 50ml
Bristol distilling co. 77 black   Coffee & vanilla liqueur 50ml



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