

## FESTIVE MENU

## SNACKS AND STARTERS

House Focaccia, aged balsamic & cold press oil	5
Spanish Gordal olives 🍸 🕑	5
"Pigs in blankets" - pork sausage, baconnaise, bacon crumb	5
Garlic breaded mushrooms, aioli ${\mathbb V}$	5
Soup of the day, chestnut, croutons	8
Wild mushrooms on toast, peppercorn cream sauce ${\mathbb V}$	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  $\emptyset$ 18 Chicken Parmigiana, spicy vodka sauce, mozzarella, parmesan - slaw, fries 18 Pumpkin risotto, pumpkin barigoule, spiced almond, parmesan 🕖 22 Spinach & ricotta ravioli, spiced vodka sauce, basil, frisse 🕐 21 Market fish - n'duja orzo, roasted pepper, samphire, saffron 23 30 day Aged 8oz Sirloin, tomato, flat mushroom, onion rings, brandy & mushroom sauce 28

## DESSERTS

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

In house made ice cream (V) Vanilla, chocolate, 'Xmas pudding', marmalade Raspberry or plum sorbet

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