

Queens Grill

Lunch



APPETISERS

Crushed Avocado on Toast
Chilli, lime and coriander ✓

Tandoori Lamb* Skewer
Raita, onion salad and poppadom crisp

Cream of Mushroom Soup ⑧ ✓

Charred Peppers
Japanese dipping sauce ⑧ ✓ 🌿

Cold Meats*
A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY

Classic Caesar Salad
Smoked chicken, bacon and Caesar dressing

Corned Beef Reuben Sandwich
Russian dressing, pickle and French fries

🌿 Wellness option. ⑧ Plant-based. ✓ Vegetarian. ⑧ Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness,

Queens Grill

Lunch



ENTRÉES

Teriyaki Grilled Salmon
Raw salad of broccoli, sesame and courgettes

Grilled Chicken Breast
Buttered vegetables and Parmesan fries

Chicken, Kale and Peanut Salad
Wonton crisp 🌿

Pasta Arrabbiata
Spiced tomato sauce 🍷

Black Pepper Tofu
Thai sticky rice and roasted sweet peppers 🌿 🍷

DESSERTS

Apricot, Thyme and Almond Clafoutis
Crème Anglaise

Raspberry Jelly
Fruit compote 🌿

Salted Caramel Truffles
Brown butter cake and almond oat clusters 🌿

Lemon Tart
Clotted cream and raspberries

Choice of Ice Creams:
Honeycomb, strawberry, raspberry sorbet, and peach sauce

Queens Grill

Dinner

APPETISERS

Mature Cheddar and Spring Onion Croquettes
Homemade pickles ✓

Quail Breast Saltimbocca
Crispy quail's egg* and potato salad

Crayfish Salad
Spicy horseradish, tomato sauce, baby gem and apple

Anjou Pears
Mixed salad, mustard seeds, and toasted walnuts ♻️

Grilled and Raw Shaved Courgette Salad
Crumbled feta, preserved lemon dressing ♻️ ✓

SALAD

Classic Caesar Salad
Garlic croutons and shaved Parmesan

Roasted Beet and Green Salad
Macadamia chilli vinegar ♻️ ♠️ ✓

SOUPS

Turkish Chickpea Lemon and Mint Soup

Miso Mushroom Tea Soup
Black garlic, shiitake, spring onion and ginger ♻️

♠️ Wellness option. ♻️ Plant-based. ✓ Vegetarian. 🌾 Gluten free.

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Queens Grill

Dinner

ENTRÉES

Beef Fillet* 'Surf and Turf'

Sautéed garlic king prawns, sauce béarnaise, potato skins and asparagus spears

Paupiette of Chicken with Mango and Coconut

Coriander curry sauce, black rice, French beans, and sweet peppers 🌿

Fillet of Wild Atlantic Halibut

Baby prawns, baby spinach, new potatoes and dill Hollandaise

Portobello Mushrooms 'Kiev'

Cauliflower cheese purée, minted crushed new potatoes, roasted shallots and French beans ✓

Stuffed Green Cabbage with Root Vegetable Hash

Braised puy lentils, smashed new potatoes, parsley sauce ✓

Vegetables of the Day

DESSERTS

Brioche Pain Perdu

Cinnamon, apple compote and rye bread ice cream

Chocolate Fudge Cake

Candied walnuts, raspberries and white chocolate cream

Mille-Feuille of Summer Berries

Vanilla ice cream

Chocolate Cheesecake

Coconut shaving and caramel sauce 🍌 🍷 🌿

Choice of Ice Creams

Honeycomb, strawberry, raspberry sorbet, and peach sauce

Cheese Trolley

A selection of artisan cheeses with accoutrements