

# Queens Grill

## Lunch

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### APPETISERS

Pork Pie  
Homemade piccalilli

Chickpea and Sweet Potato Cakes  
Minted yoghurt and harissa ✓

Vegetable Velouté  
Garlic and herb croutons ✓

Vegetable Antipasti  
Mozzarella, olives, mushrooms and peppers ✓ ✦

Cold Meats\*  
A selection of cold meats is always available

### SALAD AND SANDWICH OF THE DAY

Salad of Roasted Pumpkin and Feta Cheese  
Pumpkin seed and thyme dressing ③ ✓

Fish Finger Sandwich  
Iceberg lettuce, tartare sauce and French fries

✦ Wellness option. ③ Plant-based. ✓ Vegetarian. ③ 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, especially if you have certain medical conditions.

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### ENTRÉES

Crispy Sea Bass  
Salsa verde risotto and herb oil

Cottage Pie  
Buttered green vegetables

Grilled Salmon  
Bok choy, coconut and lime rice 🌿

Chicken, Walnut Pesto and Crème Fraîche Tagliatelle

Spiced Lentil and Bean Chilli  
Steamed rice and guacamole 🌿 🌿 🌿

### DESSERTS

Apple Tart Fine  
Brown butter powder and cinnamon ice cream

Summer Berry Pudding  
Devonshire clotted cream

Tropical Fruit Chocolate  
Pineapple, mango, papaya, coconut, lime and ancho chilli powder 🌿 🌿

Affogato 🌿

Choice of Ice Creams:  
Salted caramel, very cherry, passion fruit sorbet, and caramel sauce

# Queens Grill

## Dinner

### APPETISERS

Korean Fried Cauliflower  
Creamed wilted spinach and chilli garlic sauce ♡

Salad of French Rabbit Saddle  
Confit of leg and poached rhubarb

Hot Smoked Scottish Salmon Salad  
Cucumber compote and lemon oil

Salad of Beetroot  
Tomatoes, strawberries and mozzarella, muscatel dressing ♡ ♡

Salt Baked Celeriac  
Apple and pickled celery ♡ ♡ ♡

### SALAD

Classic Caesar Salad  
Garlic croutons and shaved Parmesan

Green Leaves, Spinach and Pear Salad  
Rosemary vinaigrette ♡ ♡ ♡

### SOUPS

Fire Roasted Tomato Soup  
Tapenade palmier ♡

Asian Style Chicken Broth  
Sweetcorn and Egg White ♡

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### ENTRÉES

Grilled Tandoori Marinated Lamb\* Chops  
Coriander scented rice, curried cauliflower and minted yoghurt ⑧

Braised Guinea Fowl  
Wild mushrooms, grapes, candied chicory, sautéed potatoes with pearl onions and thyme jus ⑧

Pan-Fried Sea Bass Fillet  
Potato gnocchi, leeks and charred fennel with herb pesto

Cauliflower, chickpea and winter fruit tagine  
Green couscous fritters, strained Greek yoghurt ✓

Harissa Roasted Cauliflower  
Chimichurri, tahini and crispy onions ⑧ ⑨ ⑩

Vegetables of the Day

### DESSERTS

Warm Apple and Apricot Tart  
Custard sauce

Honey Cake  
Vanilla roasted pineapple, chocolate sorbet, mango purée and ricotta mousse

Vacherin  
Lemon, basil parfait and strawberry jelly

Dark Chocolate Mousse  
Chamomile jelly, passion fruit and cocoa nibs ⑧ ⑨

Choice of Ice Creams:  
Salted caramel, very cherry, passion fruit sorbet, and caramel sauce

Cheese Trolley  
A selection of artisan cheeses with accoutrements