

Queens Grill

Lunch

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 🌱 ✓

Fish Finger Sandwich
Iceberg lettuce, tartare sauce and French fries

✨ Wellness option. 🌱 Plant-based. ✓ Vegetarian. 🍷 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.

Queens Grill

Lunch

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 ♻️

♻️ Wellness option. ♻️ Plant-based. ♻️ Vegetarian. ♻️ Gluten free.

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Dinner

ENTRÉES

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

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

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 🍷 🌱 🌿

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 🍷 🌱

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

Cheese Trolley
A selection of artisan cheeses with accoutrements