

Queens Grill

Lunch

APPETISERS

Baby Shrimp and Avocado Salad

Brussels Pâté
Shaved fennel, celeriac and apple salad

Stuffed Peppers
Cheddar grits and streaky bacon 🌿

Curried Red Lentil Soup
Naan crouton ✓

Cold Meats*
A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY

Panzanella Salad
Olive oil dressing ✓

Pastrami and Swiss Cheese on Rye Bread
Mixed pickles and French fries

🌿 Wellness option. ✓ 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.

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Lunch

ENTRÉES

Seafood Vol-au-vent
New potatoes, baby spinach and asparagus

Bangers and Mash
Onion gravy, mashed potato, and peas

Red Wine Braised Chicken
Fingerling potatoes, mushrooms and roasted root vegetables 🌿

Miso Grilled Salmon Noodles
Pumpkin, Spinach and Walnut Spaghetti 🍷

DESSERTS

Treacle Tart
Crème Anglaise

Exotic Fruit Salad
Roasted coconut 🥥

Strawberry Cheesecake
Graham cracker crumb and strawberry purée 🌿

Chocolate Fudge Cake
Raspberries and macadamia nuts

Choice of Ice Creams
Rum and raisin, brownies and cream, fruit sorbet, and chocolate sauce

Queens Grill

Dinner

APPETISERS

Herb Gnocchi

Garlic, cherry tomatoes, Parmesan and tarragon sauce ✓

Serrano Ham

Roast fig, celeriac salad and aged manchego cheese

Loch Duart Salmon* Tartare

Pickled cucumber, caviar* and pumpernickel bread

Grilled Ratatouille and Goats Cheese Salad

Pressed tomato vinaigrette ✓

Green bean, Cauliflower Salad

Charred pineapple, puffed potato, spicy dressing ♻️

SALAD

Classic Caesar Salad

Garlic croutons and shaved Parmesan

Classic Waldorf Salad Ⓢ ♻️ ✎

SOUPS

Broad Bean Velouté

Gremolata Ⓢ ♻️

Chicken Cock-a-leekie Broth Ⓢ

✎ Wellness option. ♻️ Plant-based. ✓ Vegetarian. Ⓢ Gluten free.

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Dinner

ENTRÉES

Grilled T- Bone Steak* with Herb Butter
Pont Neuf potatoes, black garlic and cherry tomato confit

Slow-Roasted Pheasant*
Roasted squash, burnt pear, ruby cabbage, and fondant potatoes 🍴

Fillet of Atlantic Halibut
Crisp fennel, celeriac rémoulade and a caramelised orange butter sauce

Spice Roasted Cauliflower
Cauliflower purée, smoked pepper butter, toasted pistachio 🍴 🌱

Baby Globe Artichokes, Quinoa, Beetroot, Enoki Mushroom 🍴 🌱

Vegetables of the Day

DESSERTS

Warm Chocolate Brownie Pudding
Chocolate and raspberry sauce

Almond Glace
Spiced doughnuts, orange curd, amaretto and hazelnut ice cream

Earl Grey Mousse
Cinnamon sablé, orange peel, cocoa nib tuile, lemon curd and orange sorbet

Roasted Rhubarb and Blood Orange Pavlova
Orange gel 🍴 🌱 🌱

Choice of Ice Creams:
Rum and raisin, brownies and cream, fruit sorbet, and chocolate sauce

Cheese Trolley
A selection of artisan cheeses with accompaniments