

Queens Grill

Lunch

APPETISERS


Crab Salad

Mixed lettuce, pickled cucumber and brown crab mayonnaise


Ricotta and Roasted Vegetable Tart

Basil pesto 

Creamy Leek and Bacon Soup

Spring onions 

Sesame Shrimp

Spring onions and candied lime zest 

Cold Meats*

A selection of cold meats is always available





SALAD AND SANDWICH OF THE DAY

Thai Massaman Beef Salad

Spiced coconut dressing 

Tuna and Cheese Melt on Toasted Granary

Tomato, spring onions 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

Rainbow Trout Fillet Amandine
Red skin potatoes, carrots and peas (d)

Pork Chermoula
Couscous, lentil salad and yoghurt dressing

Tofu, Noodle and Brown Rice Salad
Smoked mushroom broth and tomato sambal (v)

Spaghetti Napolitana
Garlic bread

Vegetarian Moussaka
Feta cheese (v)

DESSERTS

Lemon and White Chocolate Opera
Blackcurrant cheese cream

Rice Pudding
Berry compote (d)

Pineapple Coconut Cream
Cake Strawberry sauce (v)

Dark Chocolate Tart
Salted caramel and pecan brittle

Choice of Ice Creams:
Mint chocolate chip, coffee, raspberry sorbet, and orange sauce

Queens Grill

Dinner

APPETISERS

Wild Mushroom Croquettes
Creamed leeks and Jerusalem artichoke purée ✓

Cured Chalk Stream Farm Trout
Juniper, cucumber and rose yoghurt

Goujonettes of Lemon Sole with Russian Salad
Truffle mayonnaise and pomme allumettes

Brassica and Pepper Salad
Creamy garlic dressing (GF) ✓

Maple Roasted and Pickled Carrots
Carrot hummus, caper golden raisin dressing (GF) (P) (V) (W)

SALAD

Classic Caesar Salad
Garlic croutons and shaved Parmesan

Greek Salad
Feta cheese, olives, tomato, cucumber and vinaigrette (GF) (V) (W)

SOUPS

Beer, Cheese and Onion Soup (V)

Peking Duck Style Consommé

(W) Wellness option. (P) Plant-based. (V) Vegetarian. (GF) Gluten free.

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Dinner

ENTRÉES

Fillet of Dorset Lamb*

Garlic, dauphinoise potatoes, Savoy cabbage and thyme jus ①

Chicken with Tuscan Bread Stuffing

Chestnut polenta, kale with pine nuts and raisins, grilled carrots, and sage jus

Salmon, Tuna* and Tiger Prawn Brochette

Aubergine purée, onion, peppers, couscous tabbouleh salad and spiced yoghurt

Caramelised Leek and Goat's Cheese Tart

Parsley oil ②

Baked Corn Polenta Gratin

Mushrooms bolognaise, black cabbage, griddled pumpkin ①②

Vegetables of the Day

DESSERTS

Pistachio and Vanilla Soufflé

Raspberry sauce

Blackberry Cheesecake

Blackberry compote and blackberry sorbet

Chocolate Crèmeux

Banana, yuzu and sesame

Chocolate and Banana Delice

Banana jam coco nibs, peanut brittle ①②

Choice of Ice Creams:

Mint chocolate chip, coffee, raspberry sorbet, and orange sauce

Cheese Trolley

A selection of artisan cheeses with accoutrements