

Queens Grill

Lunch

APPETISERS

Vegetable Rainbow Rice Paper Rolls
Thai style dip ♡

Duck Rillettes
Cornichon and toasted brioche

Chicken and Sweetcorn Soup ①

Beef* Carpaccio
Caper olive tapenade, shallots and mixed salad ♡

Cold Meats*
A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY

Hot Smoked Trout and Potato Salad
Wasabi dressing ①

Baked Ham and Turkey Cobb Sandwich
French fries

♡ Wellness option. ♡ Vegetarian. ① 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

Seared Fillet of Monkfish
New potatoes, tomato piemontaise, spinach and butternut squash ①

Braised Beef Bourguignon
Mashed potatoes and seasonal vegetables

Green Chilli Chicken Quesadilla
Monterey Jack cheese ②

Panko Crusted Pork
Coconut curry and sticky rice

Courgette "Meatballs"
Curried tomato sauce and tender stem broccoli ③

DESSERTS

Dark Chocolate Sponge
Hazelnuts and vanilla ice cream

Strawberry Cheesecake Fool
Homemade granola ④

Poppy Seed Cake
Lemon icing ⑤

Rum Baba
Summer berries

Choice of Ice Creams
Very cherry, flat white coffee, orange sorbet, and chocolate sauce

Queens Grill

Dinner

APPETISERS

Crispy Hen's Egg*
Creamed peas, roasted pumpkin seeds and puff pastry soldiers ✓

Pressed Terrine of Confit Duck
Madeira jelly and green bean salad

Seared Scallops
Sweetcorn, chilli oil, puffed rice and mushroom powder

Baked and Pickled Beetroot,
Pomegranate syrup and goat's cheese ✓

Tomato and White Radish Ceviche
Whipped avocado 🌱 🌱

SALAD

Classic Caesar Salad
Garlic croutons and shaved Parmesan

Vegetable Garden Salad
Asparagus and roasted garlic purée 🌱 ✓ 🌱

SOUPS

Cream of Broccoli Soup
Herbs crouton

Double Chicken and Vegetable Broth

🌱 Wellness option. 🌱 Plant-based. ✓ Vegetarian. 🌱 Gluten free.

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Dinner

ENTRÉES

Classic Steak* Diane

Slow baked plum tomatoes, pomme allumettes and snow peas ⑧

Breast of Duck* au Poivre

Red onion tarte tatin, roasted potato, spinach, and pickled blackberries

Grilled Fillet of Hake

Spiced lentils, shallot and fennel bhaji and curry vinaigrette

Roasted Celeriac and Blue Cheese Wellington

Thyme fondant potatoes, Madeira carrots, caramelised chicory, and celeriac jus ⑨

Eggplant and Vegan Cream Cheese Timbale

Oregano grilled vegetables, lemon roasted potato, salsa Rosso ⑩

Vegetables of the Day

DESSERTS

Warm Treacle Pudding

Custard sauce

Chocolate Semifreddo

Mango sorbet, white chocolate and coconut crunch with chocolate sauce

Brown Sugar Panna Cotta

Spiced plum purée, liquorice jelly and ginger sorbet

Chocolate Cheesecake

Coconut sorbet and caramel sauce

Choice of Ice Creams

Very cherry, flat white coffee, orange sorbet, and chocolate sauce

Cheese Trolley

A selection of artisan cheeses with accoutrements