

Queens Grill

Lunch



APPETISERS

Hot Smoked Salmon on Toast
Cucumber, horseradish and capers


Spinach and Chickpea Fritters
Spiced tomato sauce 

Pea and Ham Soup 

Roasted Pineapple with Prosciutto
Cracked black pepper 

Cold Meats*
A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY

Vietnamese Chicken and Lettuce Cup
Spiced honey and soy dressing 

BLT - Smoked Bacon, Iceberg Lettuce and Tomato, Seeded Baguette
French fries

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

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order. *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

Steamed Mussels in a Saffron Curry Sauce
Garlic bread

Chicken and Leek Potato Pie
Seasonal vegetables

Grilled Haddock
Achiote paste, Spanish rice and grilled vegetables ♦

Veal and Beef Cannelloni
Tomato and sauce Béchamel with salad

Wild and Cultivated Mushroom Bourguignon
Creamed potatoes ♡

DESSERTS

Warm Almond and Orange Cake
Cardamom, almond crumble and clotted cream

Tiramisù Cheesecake
Kahlua, dark chocolate and espresso mascarpone ♦

Sherry Almond Trifle

Choice of Ice Creams:
Raspberry Ripple, Coconut ice cream and orange sorbet with chocolate sauce

Queens Grill

Dinner

APPETISERS

Grilled Squid



Black garlic purée, almond romesco, broad beans and salsa verde

Vegetarian Pad Thai



Cashew nuts 

Mediterranean Jumbo Shrimp and Crevette Salad
Saltine crackers

Pressed Mediterranean Vegetable Stack

Fennel escabeche, fava bean, pine nut pesto  

Bulgur, Endive, Roasted Beetroot and Hazelnut Salad

Yoghurt and sesame tahini dressing  

SALAD

Classic Caesar Salad

Garlic croutons and shaved Parmesan

Belgian and Curly Endive Salad





Pecan nuts, mustard vinaigrette   

SOUPS

Baked Potato Soup

Crème fraîche  

Double Chicken Vegetable and Green Herb Broth 

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Queens Grill

Dinner



ENTRÉES

Iberico Pork Cutlet

Parmesan crust, ceps, romarin parmentier potatoes and marsala sauce

Herb Roasted Chicken

Broccoli, hash potatoes and roast chicken jus

Wild Native Sea Bass Fillet

Piperade, red pepper, chorizo purée, poached saffron new potatoes and herb burro fusso

Celeriac Steak

Café de Paris butter, pressed anna potatoes, honey grilled carrots and broccoli ✓

Goan White Curry

Black rice, coconut green beans with mustard seeds, and bread ♻️ 🌿

Vegetables of the Day

DESSERTS

Bitter Chocolate Soufflé

Chocolate sauce and white chocolate ice cream

Pineapple, Mango, Passion Fruit, Papaya and Kiwi
Served in a Champagne sabayon

Fresh Strawberry

Sablé biscuit and chantilly mousseline

Vanilla Chia Seed Pudding

Blackberry, coconut and honeycomb ♻️ ♻️ 🌿

Choice of Ice Creams:

Raspberry Ripple, Coconut ice cream and orange sorbet with chocolate sauce

Cheese Trolley

A selection of artisan cheeses with accoutrements