

# Queens Grill

## Lunch

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### APPETISERS

Goat's Cheese Pissaladière Tart  
Curly Endive and Pecorino cheese salad ✓

Chilled Korean Barbecue Beef Soft Spring Roll  
Soya, sesame seeds, peanut dressing

Brown Lentil and Vegetable Soup 🌱 ✓

Spicy Crab Cake  
Herb tomato sauce 🌱

Cold Meats\*  
A selection of cold meats is always available

### SALAD AND SANDWICH OF THE DAY

Tuna and Kale Rice Salad  
Sesame and soy dressing 🌱

Greek Chicken Pitta Bread  
Lemon, thyme potato wedges, yoghurt and fresh leaves

# Lunch

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## ENTRÉES

**Pan Fried Snapper**  
Parmentier potatoes, sautéed spinach and warm tartare sauce

**Confit Duck "Cottage Pie"**  
Crispy breadcrumbs and green vegetables

**Grilled Minute Steak**  
Spanish almond pesto, grilled carrots and red peppers

**Spaghetti Carbonara**  
Smoked bacon, parmesan and egg yolk

**Spiced Kung Pao Cauliflower**  
Pickled carrot, cashew nuts and white radish

## DESSERTS

**Apple and Custard Pie**  
Vanilla ice cream

**Raspberry Panna Cotta**  
Mixed berry compote

**White Chocolate and Macadamia Nut Cookies**

**Choice of Ice Creams:**  
Coffee, Strawberry and cream ice cream and raspberry sorbet with caramel sauce

# Queens Grill

## Dinner

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### APPETISERS

Herb Couscous Filled Aubergine  
Honey and tahini dressing ✓

Smoked Beef Carpaccio\*  
Sauce vert and focaccia croutons

King Prawn Tempura  
Spiced salmon cake and ponzu dressing

Ruby Grapefruit  
Pistachio, shaved fennel, radish and avocado (GF) ✓

Tequila Marinated Watermelon  
Hazel nut, sesame, dukkah, green olive and lemon (GF) (V)

### SALAD

Classic Caesar Salad  
Garlic croutons and shaved Parmesan

Golden Beetroot and Granny Smith Apple Salad  
Cider mustard vinaigrette (GF) ✓ (V)

### SOUPS

Vegetable Velouté  
Garlic and herb croutons ✓

Lamb, Vegetable and Ancient Barley Broth

✦ Wellness option. (V) Plant-based. (V) Vegetarian. (GF) 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.

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## Dinner

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### ENTRÉES

Veal Osso Bucco with Rosemary Jus  
Spring onion, creamed potato, peas, broad beans and fine beans 🍴

Slow Roasted Pork Belly  
Grain mustard mash potatoes  
Charred leeks, pancetta, pickled raisins, grapes and walnut ketchup

North Atlantic Roasted Sea Trout  
Crushed potatoes, baby spinach and fennel velouté

Puy Lentil Croquettes  
Parsnip mash, date and walnut marmalade, mushroom fricassée 🍴

Caramelised Fennel Tart  
Pickled blackberries, beets, sweet potato purée, fennel sauce 🍴

Vegetables of the Day

### DESSERTS

Coffee Soufflé  
Irish cream sauce and coffee ice cream

Caramelised White Chocolate and Saffron Cream Rose  
Pistachio crumb, rose meringue and pistachio coulis

Caramelised Lemon and Quince Tart  
Blackcurrant sorbet, sour pear and honey gel

Chocolate, Almond and Banana Delice  
Banana jam, cocoa nibs and peanut brittle 🍴 🍴 🍴

Choice of Ice Creams:  
Coffee, Strawberry and cream ice cream and raspberry sorbet with caramel sauce

Cheese Trolley  
A selection of artisan cheeses with accoutrements