

Queens Grill

Lunch



APPETISERS

Pork Pie

Mustard, homemade piccalilli

Chickpea and Sweet Potato Cakes

Minted yoghurt and harissa ✓

Vegetable Velouté

Garlic and herb croutons ✓

Vegetable Antipasti

Mozzarella, olives, mushrooms and peppers ✓ ✨

Cold Meats*

A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY

Salad of Roasted Pumpkin and Feta Cheese

Pumpkin seed and thyme dressing ✨ ✓

Fish Finger Sandwich

Iceberg lettuce, tartare sauce and 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

Queens Grill

Lunch

ENTRÉES

Crispy Sea Bream
Salsa verde risotto and herb oil

Cottage Pie
Buttered green vegetables

Grilled Salmon*
Bok choy, Dijon mustard, coconut and lime rice ♡

Chicken, Walnut Pesto and Crème Fraîche Tagliatelle

Spiced Lentil and Bean Chilli
Steamed Jasmine rice and guacamole 🌱🌱🌱

DESSERTS

Apple Tart Fine
Brown butter powder and Vanilla ice cream

Summer Berry Pudding
Devonshire clotted cream

Affogato 🌱

Choice of Ice Creams:
Raspberry ripple, Chocolate ice cream and orange sorbet with mango sauce

Queens Grill

Dinner

APPETISERS

Caramelised Onion and Goat's Cheese Quiche
Chimichurri dressing ✓

Jumbo Shrimp and Baby Shrimp Cocktail
Marie Rose sauce

Ardennes-Style Pâté with Nuts
Gentleman's Relish walnut, anchovy and rye bread

Shaved Pear, Fennel, Celeriac and Raisin Salad
Pine kernel and pecorino (GF) ✓

Smoked Puy Lentil Pâté
Apple and prune marmalade, bread and pickles (V)

SALAD

Classic Caesar Salad
Garlic croutons and shaved Parmesan

Tomato Basil Salad
Kalamata olive crumb balsamic mustard dressing (GF) ✓ (V) (W)

SOUPS

White Bean and Thyme Soup (GF) ✓

Moroccan inspired Lamb Broth (GF)

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

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Queens Grill

Dinner



ENTRÉES

Roast Loin and Daube of Venison*

Red cabbage purée, croustilles hazelnut potato
glazed chestnuts, red wine and blueberry jus

Herb Grilled Lamb* Rump

Squash, zucchini, tomato and olive tapenade bearnaise

Shellfish Pie

Creamed potatoes and steamed green vegetables

Beetroot Risotto

Pistachio and English goats' cheese (S) (V)

Vegetable Paella Croquettes

Sherry glazed vegetables, pine kernel, Catalan spinach and cashew romesco sauce (V)

Vegetables of the Day

DESSERTS

Grand Marnier Soufflé

Sauce anglaise

White Chocolate and Mascarpone Mousse

Amarena cherries, dark chocolate crèmeux and coconut ice (S)

Peanut Butter Semifreddo

Chocolate brownie, banana ganache and hot chocolate sauce

Coconut Panna Cotta

Black sesame rice and baby peach (S) (V) (D)

Choice of Ice Creams:

Raspberry ripple, Chocolate ice cream and orange sorbet with mango sauce

Cheese Trolley

A selection of artisan cheeses with accompaniments