

Queens Grill

Lunch

APPETISERS

Crab Salad

Baby gem lettuce, pickled cucumber and brown crab mayonnaise

Ricotta and Roasted Vegetable Tart

Basil pesto ✓

Cream of vegetables Soup 🍷

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, Peanut and Sesame Seeds 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 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

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

Pork Chermoula
Quinoa, 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, White and almond Chocolate Opera
Raspberry ripple ice cream

Rice Pudding
Berry compote (u)

Forest Berry Mousse
Marinated strawberries (u)

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

Queens Grill

Dinner



APPETISERS

Herb Gnocchi

Garlic, cherry tomatoes, Parmesan and tarragon sauce ✓

Black Forest Ham

Herbed ricotta and mesclun salad

Loch Duart Salmon* Tartare

Pickled cucumber and pumpernickel bread

Grilled Ratatouille and Goats Cheese Salad

Pressed tomato vinaigrette ✓

Green bean, Cauliflower Salad

Charred pineapple, peanuts, puffed potato, spicy dressing 🌱

SALAD

Classic Caesar Salad

Garlic croutons and shaved Parmesan

Green Garden Salad

Cucumber mustard dressing 🌱 🌿 ✓

SOUPS

Broad Bean Velouté Soup

Gremolata 🌱 ✓

Chicken Cock-a-leekie Broth 🌱

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Dinner

ENTRÉES

Grilled Tandoori Marinated Lamb* Chops
Coriander scented rice, curried cauliflower and minted yoghurt (u)

Salt Roasted Duck Breast with Leg Pastilla
Mille-feuille potatoes, salsify and pearl onion bordelaise, swede purée

Pan-Fried Sea Bream Fillet
Potato gnocchi, leeks, and charred fennel with herb pesto

Spice Peanut Marinated Roasted Cauliflower
Cauliflower purée, smoked pepper butter, toasted pistachio (u) (v) (p)

Baby Globe Artichokes
Quinoa, beetroot, and enoki mushroom (u) (v)

Vegetables of the Day

DESSERTS

Warm Chocolate Brownie Pudding
Chocolate and raspberry sauce

Almond Glace
Spiced doughnuts, orange curd, amarula and ice cream

Earl Grey Mousse
Cinnamon sablé, orange peel, cocoa nib tuile, lemon curd and orange sorbet

Chilled Cinnamon Rice Pudding
Shave chestnut and Clementine (u) (p)

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

Cheese Trolley
A selection of artisan cheeses with accoutrements