

# Queens Grill

## Lunch

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### Appetisers

#### Chickpea and Sweet Potato Cakes

Minted yoghurt and harissa ✓

#### Pork Pie

Homemade piccalilli

#### Vegetable Velouté

Garlic and herb croutons ✓

#### Vegetable Anti-Pasti

Mozzarella, olives, mushrooms and peppers

#### Cold Meats\*

A selection of cold meats is always available

#### Salad and Sandwich of the Day

#### Roasted Pumpkin and Feta Cheese

Pumpkin seed and thyme dressing ✓

#### Fish Finger Sandwich

Iceberg lettuce, tartare sauce, French fries and lemon

✦ Wellness option. ✓ Plant-based. ✓ Vegetarian. Ⓜ Gluten free.

Some of our products may contain allergens. If you have 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

#### Grilled Salmon

Coconut and lime rice 🌿

Chicken, Walnut Pesto, Crème Fraîche Tagliatelle

#### Crispy Seabass

Salsa verde risotto and herb oil

#### Cottage Pie

Buttered green vegetables

#### Spiced Lentil and Bean Chilli

Steamed jasmine rice and guacamole 🌿 🌱 🍷

### Desserts

#### Tres Leches Cake

Strawberry Compote & Chantilly Cream

#### Warm Apple Strudel

Vanilla sauce

#### Tropical Fruit Chocolate Cup

Pineapple, mango, papaya, coconut, lime and ancho chili powder 🌿 🌱

#### Choice of Ice Creams

Belgium chocolate, rum raisin,  
Fruit sorbet, and peach sauce

# Queens Grill

## Dinner

### Appetisers

#### Wild Mushroom Croquettes

Creamed leeks and artichoke purée ✓

#### Cured Chalk Stream Farm Trout

Juniper, Cucumber, Rose Yoghurt

#### Goujonettes of Lemon Sole

Russian salad, truffle mayonnaise and pommes allumettes

#### Brassica and Pepper Salad

Creamy garlic dressing 🌱 ✓

#### Maple-Roasted and Pickled Carrots

Carrot hummus, and sweet raisin and curry dressing 🌱 🍌 🌿

### Salad

#### Classic Caesar Salad

Garlic croutons and shaved parmesan

#### Greek Salad

Feta, olives, tomato, cucumber and vinaigrette ✓ 🌱

### Soups

#### Beer, Cheese, and Onion ✓

#### Peking Duck-Style Consommé

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

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# Queens Grill

## Dinner



### Entrées

#### Chef's Special

##### Pan-seared Plaice Fillet

Mashed potato, buttered vegetables and dill mustard sauce

##### Fillet of Dorset Lamb\*

Garlic, dauphinoise potatoes, cabbage and thyme jus

##### Salmon, Tuna\* and Tiger Prawn Brochette

Aubergine purée, onion and peppers, quinoa tabbouleh salad and spiced yoghurt (V)

##### Caramelised Leek and Goat's Cheese Tart

Parsley oil (V)

##### Baked Corn Polenta Gratin

Mushroom bolognese, Kale and griddled pumpkin (V) (V)

### Desserts

##### Pistachio and Vanilla Soufflé

Raspberry sauce

##### Blackberry Cheesecake

Blackberry compote and blackberry sorbet

##### Chocolate Crémeux

Banana, yuzu and sesame

##### Mango and Passion Fruit Mousse

Fresh mango and mint salsa (V) (V) (V)

##### Choice of Ice Creams

Belgium chocolate, rum raisin,  
Fruit sorbet, and peach sauce

##### Cheese Trolley

A selection of artisan cheeses with accoutrements from the trolley

##### Coffee and Petit Fours