

Queens Grill


Lunch

Appetisers


Crab Salad

Lettuce, pickled cucumber and brown crab mayonnaise


Ricotta and Roasted Vegetable Tart

Basil pesto 

Sesame Shrimp

Spring onions and candied lime zest 

Creamy Leek and Bacon Soup


Spring onions 

Cold Meats*

A selection of cold meats is always available

Salad and Sandwich of the Day

Thai Massaman Beef* Salad

Coconut spiced dressing 

Tuna and Cheese Melt

Tomato and spring onion on granary style toast, French fries

 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


Brown Rice, Noodle and Tofu Salad

Smoked mushroom broth, tomato sambal

Spaghetti Napoletana

Beef meat balls

Rainbow Trout Fillet Almandine

Turn potatoes, carrots and peas 

Pork Chermoula and Lentil Salad

Quinoa and lentil salad and yoghurt dressing

Vegetarian Moussaka

Feta cheese 

Desserts

Low Sugar Rice Pudding

Berry compote

Almond Pear Torte

Frangipane and pastry crust

Pineapple Coconut Cream Cake

Strawberry sauce

Choice of Ice Creams

Chocolate, rum & raisin,
Fruit sorbet, and caramel sauce

Queens Grill

Dinner

Appetisers

Devon Crab Cake

Mango slaw and chilli, ginger and garlic sauce

Duck Mousse with Madeira

Cherry gel and walnut toast

Terrine of Salmon, Seabass and Monkfish

Basil vinaigrette

Plum Tomato Escabeche Salad

Candied walnuts and blue cheese  

Sweetcorn Panna Cotta

Radish, mango and curry crème fraîche 

Salad

Classic Caesar Salad

Garlic croutons and shaved parmesan

Radicchio, Orange and Fennel

Soups

White Onion, Cider and Thyme

Chicken and mushroom Broth

Wild rice 

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Queens Grill

Dinner

Entrées

Chef's Special

Grilled Rib Eye Steak*

Beurre Maitre D'hôtel, Pommes Paille and Gentlemen's Relish

Pithivier of Guinea Fowl

Buttered vegetables and Madeira sauce

Fillet of Atlantic Cod

Brown shrimp butter, parsley potatoes and baby spinach (d)

Persian Lime Cannellini Beans

Spinach, charred broccoli stalk, preserved lemon, feta and parsley (d) (v) (gf)

Braised Cabbage with Fenugreek

Crushed tomatoes and vegan cheese (v)

Desserts

Sticky Toffee Pudding

Salted caramel sauce and vanilla ice cream

Chocolate Chilli Mousse

Chocolate pop sand, raspberry chilli gel and raspberry sorbet

Raspberry and Almond Frangipane

Marzipan ice cream, raspberry mousse and cocoa nib tuile

Carrot Cake

Orange jam and candied walnuts (d) (v)

Choice of Ice Creams

Chocolate, rum & raisin,
Fruit sorbet, and caramel sauce

Cheese Trolley

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours