

# Queens Grill

## Lunch

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### Appetisers

Hot Smoked Chalk Stream Trout on Toast

Cucumber, horseradish and capers

Spinach and Chickpea Fritters

Spicy tomato sauce ♻️

Pea and Ham Soup 🍷

Roasted Pineapple Cracked Black Pepper

Prosciutto

### Cold Meats\*

A selection of cold meats is always available

Salad and Sandwich of the Day

Vietnamese Chicken and Lettuce Cup

Spiced honey and soy dressing

BLT - Smoked Bacon, Iceberg Lettuce and Tomato Seeded Sub

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.

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### Entrées

#### Grilled Haddock

Achiote paste, Spanish rice and grilled vegetables ♣

#### Veal and Beef Cannelloni

Tomato and béchamel

#### Steamed Mussels

Saffron curry sauce and garlic bread

#### Chicken and Leek Pot Pie

Potato purée, green beans and cauliflower

#### Wild and Cultivated Mushroom Bourguignon

Creamed potatoes ♣

### Desserts

#### Roasted Pineapple

streusel, coconut cream ♣

#### Sacher Chocolate Cake

Apricot and chocolate cream

#### Sherry Trifle

#### Choice of Ice Creams:

Strawberry, honeycomb surprise  
blackcurrant sorbet, and strawberry sauce

# Queens Grill

## Dinner

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### Entrées

#### Chef's Special

#### Chicken Kyiv, Vichy Carrots

Snow peas, scallion mashed potatoes and mushroom duxelle jus

#### Slow-Braised Beef Bucco

Rosemary jus, spring onion creamed potato, peas, broad beans and fine beans

#### North Atlantic Roasted Sea Trout\*

Crushed potatoes, baby spinach and fennel velouté (d)

#### Puy Lentil Croquettes

Parsnip mash, date marmalade, and mushroom fricassee (v)

#### Caramelised Fennel Tart

Pickled blackberries, beets, sweet potato purée, and fennel sauce (v)

### Desserts

#### Coffee Soufflé

Irish cream sauce and coffee ice cream

#### Saffron Cream

Rose and pistachio crumb, rose meringue, pistachio coulis

#### Caramelised Lemon and Quince Tart

Blackcurrant sorbet, sour pear balls, honey gel

#### Roasted Rhubarb and Blood Orange Pavlova

Orange gel (d) (v) (g)

#### Choice of Ice Creams

Strawberry, honeycomb surprise blackcurrant sorbet, and strawberry sauce

#### Cheese Trolley

A selection of artisan cheeses with accoutrements from the trolley

#### Coffee and Petit Fours

# Queens Grill

## Dinner

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### Appetisers

#### Herb Couscous-Stuffed Aubergine

Honey and tahini dressing ✓

#### King Prawn Tempura

Spiced salmon cake and ponzu dressing

#### Smoked Beef Carpaccio\*

Sauce verte and focaccia croutons

#### Ruby Grapefruit

Shaved fennel, radish, and avocado (♻️) ✓

#### Tequila-Marinaded Watermelon

Dukkah, green olive, and lemon (♻️) (♻️)

### Salad

#### Classic Caesar Salad

Garlic croutons and shaved parmesan

#### Golden Beetroot and Granny Smith Apple Salad

Cider vinaigrette (♻️) ✓

### Soups

#### Roasted Sweet Potato, Ginger, and Lime (♻️) (♻️)

#### Oxtail Consommé

Herb dumplings

♻️ Wellness option. (♻️) Plant-based. (✓) Vegetarian. (♻️) Gluten free.

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