

Queens Grill

Lunch

Appetisers

Crispy Whitebait and Thai Salad

Spiced tartare sauce

York Ham Terrine

Homemade piccalilli, grain mustard vinaigrette

Mulligatawny Soup 🍃

Crudités, Sumac Yoghurt

Sumac yoghurt, pistachio 🍃 🌱

Cold Meats*

A selection of cold meats is always available

Salad and Sandwich of the Day

Crispy Prosciutto and Melon Salad

Herb dressing 🍃

Philadelphia Cheese and Steak* Sandwich

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

Prawn Gyoza

Wok-fried vegetables and sweet chilli sauce

Seafood Pasta Bake

Herbed breadcrumbs and dill oil, salad

Poached Salmon

New potatoes, green vegetables and warm butter sauce (V)

Cunard Black Ale and Beef Pie

Potato purée, peas, red ale gravy

Roasted Teriyaki Mushrooms

soba noodles (V)

Desserts

Sticky Toffee Pudding

Caramel sauce, mascarpone vanilla cream (V)

Pineapple Carpaccio

Lime, mascarpone, fresh mint and lychee (V) (V)

Lemon and White Chocolate Opera

Vanilla ice cream

Choice of Ice Creams:

Salted caramel, strawberry
mango sorbet, and caramel sauce

Queens Grill

Dinner

Appetisers

Warm Salad of Chicken Livers*
Crisp pancetta and raspberry vinaigrette

Parma Ham*, Mozzarella
Tomato elderflower dressed melon (G)

H. Forman & Son London Cure Salmon*
Pickled radish salad (G)

Smashed Olives, Pumpkin, Orange, and Avocado
Burnt orange dressing (G) (V)

Grilled Asparagus
Gremolata, macadamia and watercress (G) (V) (GF)

Salad

Classic Caesar Salad
Garlic croutons and shaved parmesan

Turkish Style Tomato and Cucumber Salad (G) (V)

Soups

Parsnip and Chestnut (G) (V)

Beef Consommé
Barley and vegetables

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Queens Grill

Dinner

Entrées

Chef's Special

Maple Glazed Barbary Duck Breast*

Buttered vegetables, Macaire Potatoes and Pan Jus

Roasted Rack of Lamb*

Boulangère potatoes, redcurrant jus, wilted spinach and shallots

Red Thai King Prawn Curry

Cashew nuts, lime, coriander and garlic fried rice

Bubble 'n' Squeak Rösti

Cider braised apple, turnips and chestnuts and creamed spinach ♻️

Baked Squash, Vegan Cheddar, and Spinach Turnover

Fondant potatoes and salsify forestière ♻️ ♻️

Desserts

Warm Chocolate Brownie Pudding

Custard sauce

Tonka Bean Crème Brûlée

Cheesecake mousse, strawberry jelly and amaretti biscuits

Hazelnut Sponge

Milk chocolate cream and vanilla bavarois

Vanilla Cheesecake

Strawberry, and vanilla salsa ♻️ ♻️

Choice of Ice Creams

Salted caramel, strawberry mango sorbet, and caramel sauce

Cheese Trolley

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours