

Queens Grill

Lunch

Appetisers

Salad Caprese

Plum tomatoes, mozzarella and aged balsamic

Duck Rillettes

Cornichon, toasted brioche

Cream of Vegetable soup

Beef* Carpaccio

Caper, olive tapenade, shallots

Cold Meats*

A selection of cold meats is always available

Salad and Sandwich of the Day

Hot Smoked Trout and Potato Salad

Wasabi dressing

Baked Ham and Turkey Cobb 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

Green Chilli Chicken Quesadilla

Monterey jack cheese

Panko Crusted Pork

Sticky rice, coconut curry

Seared Fillet of Monkfish

Tomato Piemonte's, spinach and new potatoes (€)

Braised Beef Bourguignon

With Mashed potato, seasonal vegetables

Courgette Meatballs

Curried tomato sauce (✓)

Desserts

Raspberry Panna Cotta

Mixed berry compote (€)

Lemon Meringue Pie

Blackcurrant purée (✓)

Roasted Pineapple

streusel, coconut cream (✓)

Choice of Ice Creams

Vanilla, cookie dough,
fruit sorbet, and raspberry sauce

Queens Grill

Dinner

Appetisers

Heirloom Tomato Salad

Compressed melon, olives, almond granola ✓

Basil and Spinach Roulade

Whipped goat's cheese and sun-blushed tomato ① ✓

Duck Salad *

Honey dew, pickled white radish, and ginger

White Sturgeon Caviar*

Blinis, sour cream, and accompaniments

Cauliflower Brandade

Pear Waldorf salad ①

Salad

Classic Caesar Salad

Garlic croutons and shaved parmesan

Mixed Greens

Almonds, olive, orange, and piquillo pepper ① ✓ ②

Soups

Spiced Yellow Lentil Soup ① ✓

Smoked Chicken and Charred Sweetcorn Broth ①

② Wellness option. ① Plant-based. ✓ Vegetarian. ① Gluten free.

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Queens Grill

Dinner

Entrées

Chef's Special

English Roast Beef *

Yorkshire pudding, roasted potatoes, buttered vegetables and Pan Gravy

Glazed Barbary Duck Breast*

Leg pastilla, swede purée, red cabbage, and spicy duck jus

Grilled Tuna Steak

Sauteed potatoes, tomatoes, beans, olives and red onions (u)

Spicy Bean and Saffron Rice Croquettes

Spinach and cheese (v)

Tahini-Roasted Cabbage

Sweet pepper, pearl barley porridge, zaatar-roasted roots, and black garlic vinaigrette (v) (u)

Desserts

Warm Treacle Pudding

Custard sauce

Hazelnut Sponge

Milk chocolate cream and vanilla bavarois

Nutmeg Egg Custard Tart

Sultana purée, pain d'épices tuile, banana and pecan ice cream

Roasted Rhubarb and Blood Orange Pavlova

Orange gel (v) (u)

Choice of Ice Creams:

Vanilla, cookie dough,
fruit sorbet, and raspberry sauce

Cheese Trolley

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours