



# THE QUEENS RESTAURANT

## MENU

### SNACKS

Queens Marinated Olives (vv) (gf)	4
House Sourdough (v) Virgin Olive Oil and Balsamic, Flavoured Butters	4
Garlic Sourdough (v) Add cheese 1	4.5

### SMALL PLATES

Fried Calamari Tomato and Capers, Wild Rocket and Lemon Herb Garlic Aioli	8.5
Tempura Battered Tiger Prawns Dressed Herb Salad, Wasabi Mayonnaise and Sweet Chilli Relish	8.5
Soup of the day (vv*) Freshly Baked Bread	6
Sauteed Chorizo Rosario Tomato, Garlic and Onion, Crisp Leaves on Toasted Sourdough Crostini	8.5
Oak Smoked Salmon Roulade (gf) Herb Creamed Cheese, Citrus Salad and pickled Beetroot	9
Mezze Platter (vv) (To share) Duo of beetroot, Chilli and Roasted Pepper Hummus with Tomato and Coriander Salsa, Flatbread, Olives	12
Charcuterie Platter (To share) Homemade Chutney, Pickles and Olives with Cheese and Sourdough Crostini	14



## LARGE PLATES

Duo of Lamb Rosemary Scented Potatoes, Buttered Greens, Mint Pesto, Red Wine Reduction	24
Chargrilled Sirloin Steak (gf) Chunky Chips, Rocket, Cherry Tomatoes Add Peppercorn Sauce or Béarnaise 2	28
Glazed Duck Leg Confit (gf) Sweet Potato, Buttered Tenderstem Broccoli, Raspberry and Balsamic	19.5
Pan Seared Fillet of Seabass (gf) Sautéed Samphire Potatoes, Cherry Tomatoes and Sauce Vierge	18.5
Pan Fried Breast of Chicken Chorizo Mousseline, Spiced Couscous, Creamy Cheese Fondue	18.5
Braised Pork Belly Black Pudding Croquette, Apple and Thyme Puree, Fine Beans, Suffolk Cider and Dijon Mustard Sauce	19.5
Roasted Beetroot Risotto (v) (vv*) Asparagus, Tenderstem Broccoli, Rocket and Cheese*	18
Pan Fried Potato Gnocchi (v) Mediterranean Vegetables, Olives, Wild Rocket, Basil and Ripped Mozzarella	17.5
Caesar Salad Gem Lettuce, Sourdough Croutons, Free Range Egg, Old Winchester Cheese, Anchovies Add Chicken or Smoked Salmon 6	12
Summer Superfood Salad (vv*) Baby Gem Lettuce, Water Melon, Feta Cheese, Candied Pecan and Pumpkin Seeds, Crispy Shallot, Beetroot and fresh Herbs Add Chicken or Smoked Salmon 6	14