

# QUEENS

House bread, whipped butter (v/ve) - 6 | Marinated Olives (ve) - 6  
Charcuterie, pickles - 9 | Artichoke crisps (ve) - 5

Wild garlic velouté, lemon oil (ve) - 8

Heritage tomato tartare, garlic, basil, oregano crumb, balsamic (v) - 10

Wild mushroom arancini, sage butter (v) - 10

Cured mackerel fillet, coriander vichyssoise, nori crumb - 12

Rabbit brochettes, bitter leaf salad, bordelaise - 13

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Cheshire asparagus, cannellini & lemon cream, Jersey royal (v/ve) - 23

Butternut squash gnocchi, brown butter, caper crisps (v) - 24

Chalk stream trout, fennel, pickled radish, sorrel sauce - 28

Duck breast, celeriac purée, grilled chicory, kale, red wine jus - 29

Pork tenderloin, watercress purée, black pudding, pancetta jam - 28

8oz Sirloin steak, chimichurri, frites - 35

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Broccoli, romesco (v/ve) - 7

Parsley & garlic Jersey royals (v) - 8

Parsnip mash (v) - 7

Frites (ve) - 5

Please make your server aware if you have any allergies or intolerances.  
A discretionary 10% service charge will be added to your bill.

*Desserts overleaf...*

White chocolate crémeux, hazelnut sponge, pear, burnt honey (v) - 12  
Custard tart, caramel (v) - 11  
Bolo de Amêndoa, chantilly (v) - 10  
Selection of cheese, grapes, celery, quince, crackers (v) - 9  
House sorbets, 3 scoops (v/ve) - 6

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**Port** (100ml) - 8

Niepoort White  
Niepoort Ruby Dum  
Niepoort Tawny Dee

**Digestifs & Liquors** (25ml)

Amaro Averna - 5  
Amaro Montenegro - 5  
Fernet Branca Menta - 5  
Grappa di Moscato - 10  
Limoncello - 4  
Frangelico - 5  
Disaronno Amaretto - 4.5  
Licor 43 - 5.5  
Drambuie - 5  
Baileys - 5.5 (50ml)

**Brandy** (25ml)

Courvoisier Cognac - 6  
Avallen Calvados - 6  
Grand Marnier, Cognac liqueur - 6

**Dessert Wine**

Clos du Gravillas,  
Muscat de Sain-Jean de Minervois - 10  
(100ml)

Olim Bauda,  
Moscato d'Asti 2024 - 25 (375ml)

Château Roûmieu-Lacoste,  
Sauternes 2023 - 35 (375ml)

**Whisky** (25ml)

Glenfiddich, 12 yr, single malt - 6.5  
Clynelish, 14 yr, single malt scotch - 8  
Jamesons, triple distilled - 5  
Four Roses, Bourbon - 5  
Bulleit 95 Rye - 6

# QUEENS

## Lunch Specials - £16

*Glass of house wine*

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*Beetroot orzo, goat's cheese (v)*

*Moules Marinières*

*Bœuf bourguignon*

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*Scoop of house sorbet, and any hot drink*

Please make your server aware if you have any allergies or intolerances.  
A discretionary 10% service charge will be added to your bill.

# QUEENS

Breakfast, Bistro & Wine Bar

## WINE - BY THE GLASS

### SPARKLING

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125ml

Bella Modella Prosecco	Glera	Veneto, Italy	8.0
Mas Daumas Rose Frizant (ve)	Cinsault	Languedoc, France	12
Pierre Mignon Brut NV		Champagne	13.5

### WHITE

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Les Saisons de la Vigne	Columnbard, Ugni	Cotes de Gascogne	5.5
Good Hope	Chenin Blanc	Stellenbosch	6.0
Capcanes Sense Cap	Garnacha	Catalunya	6.5
Petit Bourgeois	Sauvignon Blanc	Loire	7.0
Archivio	Pecorino	Puglia	6.8

### RED

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Les Saisons de la Vigne	Field Blend	Languedoc-Roussillon	5.5
Gran Cerdo	Tempranillo	Rioja	6.5
Good Hope	Syrah	Stellenbosch	6.0
Vinum	Pinot Noir	Western Cape	7.0
Cobos Felino	Malbec	Mendoza	7.5

### ROSÉ

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Les Saisons de la Vigne	Field Blend	Languedoc	5.5
Archivio	Primitivo	Puglia	6.8

## **APERITIFS**

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Ricard | Pernod (25ml) - 4.5

Grappa (25ml) - 5.5

Fino Sherry (100ml) - 8

Kir - 6.5

Kir Royale - 9.5

## **SPECIALS**

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Amaretto Sour - 10

Cherry Bakewell - 11

*Cherry brandy, amaretto, cranberry*

Mochatini - 12

White chocolate liqueur, vodka,  
kahlua

## **COCKTAILS**

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Peach Bellini - 9.5

Aperol Spritz - 11

Limoncello Spritz - 11

Hugo Spritz - 11

Negroni - 10.5

Campari Soda - 9.5

Sbagliato - 11

Vodka or Gin Martini - 10

French Martini - 11

Espresso Martini - 11

Old Fashioned - 10

Irish Coffee - 9

## **BEERS / ALES / CIDER**

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Super Bock, 4.7%	<i>Draught, Schooner</i>	<i>Portugal</i>	6.0
Flensburger Pilsner, 4.8%	<i>Bottle, 330ml</i>	<i>Germany</i>	6.5
Augustiner Hell, 5.2%	<i>Bottle, 500ml</i>	<i>Germany</i>	7.8
Showerings Cider, 6.8%	<i>Bottle, 375ml</i>	<i>Somerset, UK</i>	6.9
Hitachino Nest "DaiDai " Orange IPA 6.2%	<i>Bottle, 330ml</i>	<i>Japan</i>	7.1
Monk's Stout Dupont 5.2%	<i>Bottle, 330ml</i>	<i>Belgium</i>	6.9

## **LOW/ NO ALC BEER**

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Fruh Alkoholfrei 0%, Kolsch	<i>Bottle, 330ml</i>	<i>Germany</i>	4.3
Nogne Low Five Alkoholfrei IPA 0.0% (ve)	<i>Bottle, 330ml</i>	<i>Norway</i>	5.8

## WINE - BY THE BOTTLE

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### SPARKLING

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			<b>Bottle</b>
Bella Modella Prosecco	<i>Glera</i>	<i>Veneto, Italy</i>	38
Roc Ambulle, Pet Nat	<i>Negrette</i>	<i>Fonton, France</i>	45
Mas Daumas Rose Frizant (ve)	<i>Cinsault</i>	<i>Languedoc, France</i>	53

### CHAMPAGNE

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Pierre Mignon Brut NV	<i>CH, PN, PM</i>	<i>Vallée de la Marne</i>	68
Huré Frères, Invitation NV	<i>PN, PM, CH</i>	<i>Vallée de la Marne</i>	80
Philipponat Royale Reserve Brut NV	<i>PN, CH</i>	<i>Vallée de la Marne</i>	85
Laherte Frères, Rosé de Meunier NV	<i>PM</i>	<i>Vallée de la Marne</i>	90
Philipponat, Grand Cru 2014	<i>PN, CH</i>	<i>Vallée de la Marne</i>	170
Drappier, Grande Sèndrée Rosé 2010	<i>PN, CH</i>	<i>Côte des Bar</i>	190

### ROSÉ

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Mas de Daumas Gassac	<i>Grenache, Syrah, Carignan</i>	<i>Languedoc, France</i>	28
Bodegas Pirineos, '3404'	<i>Tempranillo, Cabernet</i>	<i>Somontano, Spain</i>	32
Archivio	<i>Primitivo</i>	<i>Puglia, Italy</i>	32

### ORANGE

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La Bonne Pioche, Reverie	<i>Muscat, Viognier, Grenache blanc</i>	<i>Languedoc, France</i>	38
Vinarija Deurić, Marmalade	<i>Chardonnay</i>	<i>Fruska Gora, Serbia</i>	48

**Turn over for wine by region**

**WHITE**

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**Bottle****FRANCE**

Les Saisons de la Vigne	<i>Columnbard, Ugni</i>	<i>Languedoc</i>	24
Moulin de Gassac, Classic Cuvee	<i>Field Blend</i>	<i>Languedoc</i>	28
Maillard, Les Sablons, Muscadet	<i>Melon de Bourgogne</i>	<i>Loire</i>	36
Henri Bourgeois	<i>Sauvignon Blanc</i>	<i>Loire</i>	38
Complices de Loire, Harmonie	<i>Chenin Blanc</i>	<i>Loire</i>	39
Jean-Paul Brun	<i>Chardonnay</i>	<i>Beaujolais</i>	46
Domaine Kaur, Le Capitaine	<i>Riesling</i>	<i>Alsace</i>	58
Moreau Naudet, Chablis	<i>Chardonnay</i>	<i>Burgundy</i>	65

**ITALY**

Sibiliano, Medoro	<i>Grillo</i>	<i>Sicilia</i>	32
Archivio	<i>Pecorino</i>	<i>Puglia</i>	35
Folli & Benato, Gavi	<i>Cortese</i>	<i>Piedmonte</i>	43
La Rifra, Lugana	<i>Trebbiano di Lugana</i>	<i>Lugana</i>	45

**SPAIN**

Sense Cap	<i>Garnacha, Macabeo</i>	<i>Catalunya</i>	33
Luberri Zuri	<i>Viura, Malvasia</i>	<i>Rioja</i>	35
Bodegas Parra Jimenez, Pazo de Mirasoles	<i>Albarino</i>	<i>La Mancha</i>	36
Telmo Rodriguez Basa	<i>Verdejo</i>	<i>Rueda</i>	41

**PORTUGAL**

Chin Chin	<i>Loureiro, Arinto, Trajadura</i>	<i>Minho</i>	33
Flor D'Penalva	<i>Encruzado</i>	<i>Dao</i>	36
Quinta das Murgas, Bucelas	<i>Arinto</i>	<i>Lisboa</i>	52

**AUSTRIA**

Besas	<i>Gruner Veltliner</i>	<i>Niederosterreich</i>	38
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**SOUTH AFRICA**

Good Hope	<i>Chenin Blanc</i>	<i>Stellenbosch</i>	32
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**NEW ZEALAND**

Still Life	<i>Sauvignon Blanc</i>	<i>Marlborough</i>	44
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**ARGENTINA**

Felino	<i>Chardonnay</i>	<i>Mendoza</i>	44
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**RED**

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**Bottle****FRANCE**

Les Saisons de la Vigne	<i>Grenache, Syrah</i>	<i>Languedoc</i>	24
Moulin de Gassac	<i>Field blend</i>	<i>Languedoc</i>	28
Mont Rocher	<i>Carignan</i>	<i>Languedoc</i>	29
Combe Rocher, Sans Chagrin	<i>Syrah</i>	<i>Languedoc</i>	32
Vignoble Foncalieu, Romarion	<i>Pinot Noir</i>	<i>Languedoc</i>	37
La Java des Grande Esperances	<i>Cabernet Franc, Gamay</i>	<i>Loire</i>	40
Jean-Paul Brun l'Ancien	<i>Gamay</i>	<i>Beaujolais</i>	47
Thierry Germain Saumur	<i>Cabernet Franc</i>	<i>Loire</i>	50

**SPAIN**

Gran Cerdo	<i>Tempranillo</i>	<i>Rioja</i>	32
Artuke	<i>Tempranillo, Viura</i>	<i>Rioja</i>	39
Raphael Cambro Sopro	<i>Garnacha</i>	<i>Valencia</i>	39
Raul Perez St Jacques	<i>Mencia</i>	<i>Bierzo</i>	42
Vinedos de San Vincenct, Lindes Remelluri	<i>Tempranillo, Garnacha</i>	<i>Rioja</i>	60

**ITALY**

Archivio	<i>Primitivo</i>	<i>Puglia</i>	31
Sibiliama, Beltramo	<i>Nero d'Avola</i>	<i>Sicilia</i>	32
Feudo Antico, Tribum	<i>Montepulciano</i>	<i>Toscana</i>	36
Folli & Benato	<i>Barbera</i>	<i>Asti</i>	38
Monte del Fra, Valpolicella	<i>Corvina, Rondinella</i>	<i>Veneto</i>	46
Castello Romitorio Brio	<i>Sangiovese</i>	<i>Toscana</i>	46
Tenute Stella, Orbello	<i>Nebbiolo</i>	<i>Piemonte</i>	53

**PORTUGAL**

Flor D'Penalva	<i>Touriga Nacional</i>	<i>Dao</i>	36
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**SOUTH AFRICA**

Good Hope	<i>Syrah</i>	<i>Stellenbosch</i>	32
Radford Dale Vinum	<i>Pinot Noir</i>	<i>Western Cape</i>	40

**ARGENTINA**

Las Piedras	<i>Malbec</i>	<i>Mendoza</i>	32
Cobos Felino	<i>Malbec</i>	<i>Mendoza</i>	44

## **HOUSE SPIRITS** (25ml)

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Tanqueray Gin - 4.5  
Absolut Vodka - 4.5  
Bacardi White Rum - 4.5  
Bacardi Spiced Rum - 4.5  
Bacardi Dark Rum - 5.5  
Amaretto- 4.5

### **Mixers - 3**

Coke, Diet Coke,  
Lemonade, Indian Tonic,  
Light Tonic, Soda Water

## **PORT** (25ml)

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Niepoort Ruby Dum - 7  
Niepoort Tawny Dee - 7  
Niepoort White - 7

## **LIQUORS** (25ml)

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Amaro Averna - 5  
Amaro Montenegro - 5  
Frangelico - 5  
Baileys - 5  
Frangelico - 5  
Amaretto - 4.5  
Fernet Branca Menta - 5  
Licor 43 - 5.5

## **WHISKEY** (25ml)

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Glenfiddich, 12 years, Single Malt - 6  
Copper Dog, Speyside, Malt Scotch - 6  
Jamesons, Triple Distilled - 5  
Four Roses, Bourbon - 5  
Bulleit 95 Rye - 6

## **BRANDY** (25ml)

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Courvoisier Cognac - 6  
Boulard Calvados pays d'Auge - 6  
Grand Marnier, Cognac, orange liqueur - 6

## **DESSERT WINE** (100ml)

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Muscat de Sain-Jean de Minervois - 10

## SOFT DRINKS

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Coke / Diet Coke - 4.5  
Orangina - 4.5  
Fever Tree Lemonade - 3  
Fever Tree Indian tonic  
Fever Tree Light Tonic - 3  
Fever Tree Soda Water - 3  
Folkington's Elderflower Presse -  
4.5

Orange juice - 3.5  
Cloudy Apple juice - 3.5  
Cranberry juice - 3.5  
Pineapple juice - 3.5

Lime cordial - 3  
Blackcurrant cordial - 3  
Orange cordial - 3  
(With still or soda water)

## HOT DRINKS

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Breakfast / Earl Grey Tea - 2.5  
Espresso - 2.8  
Filter Coffee - 3  
Cortado / Macchiato - 3.4  
Americano - 3.2  
Latte / Cappuccino / Flat White - 3.5  
Mocha - 4.0  
Hot Chocolate - 4.0

Herbal Teas - 3.0  
*Peppermint / Spring Green / Jasmine /  
Chamomile / Lemongrass & Ginger*

Oat Milk - 50p  
Syrups - 50p  
*Vanilla / Caramel / Cinnamon*