

The Queensbury

To Start, Snack, Share

Hummus, Flatbread, chargrilled vegetables £7

Sea Salt & Rosemary Focaccia £4 ~ Marinated olives £4.50

Tempura prawn taco's, chilli jam, avocado lime salsa & creme fraiche £7.50

Asparagus, lemon & mascarpone risotto & herb oil £7/£13

House made and imported Charcuterie board £8/£14

Heritage tomato, basil, mozzarella salad, aged balsamic £6.50 (v)

Cured salmon, herb salad, honey & mustard dressing £7

5 spiced Duck terrine, cherry hoi sin & pickled cucumber £7

Mains

Sweet potato, cauliflower & chickpea masala, braised lentils, roasted carrot & coriander £13 (v)

Lamb rump. Pine nut & mint crust, spring vegetables, quinoa & salsa verde £16

Chicken, asparagus & wild garlic parpadelle, mushrooms, white wine & tarragon £13

Sea bream fillet, warm salad of new potatoes, cherry tomatoes & green beans £14.50

Ground Steak burger, comte cheese, house cured bacon, brioche bun, pickles & hand cut chips £13.50

Fish & chips; beer battered sustainable white fish, chips, mushy peas & tartare sauce £13.50

Spiced bean, courgette & mozzarella burger with basil aioli & hand cut chips £12.50 (v)

35 Day aged sirloin steak, slow roasted tomatoes, field Mushroom, onion rings & hand cut chips £20

Add a sauce: red wine & garlic, blue cheese butter or bourbon & peppercorn £2

Sides

Hand cut chips £4, Beer battered onion rings £4

Buttered seasonal greens £4, New Potatoes & Herb Butter £4

Mac & cheese, £4 with bacon or mushroom £6

Sweet pot fries chipotle mayo £4

Desserts

Honey pannacotta with a berry compote £6.50

Chocolate brownie with mint ice cream £6.95

Baked White chocolate & strawberry cheesecake £6.50

Sticky toffee pudding with butterscotch & vanilla ice cream £6.95

Selection of cheeses with crackers & chutney £8