

The Queensbury

To Start, Snack, Share

Freshly baked breads & butter £4 ~ Marinated olives £4.50

Smoked Lincolnshire poacher rarebit £5 (v) with bacon jam £6

Cured & charred mackerel, horseradish relish & pickled apple £6.50

Charcuterie board for one £8

Wild mushroom savoury doughnut & rosemary mascarpone £6.50 (v)

Chorizo meatballs, sourdough toast, spiced aioli £7

Tempura prawn taco, avocado, chilli jam, crème fraiche & lime salsa £7.50

Butternut squash & kale ragu with linguine pasta £6.50/£13 (v)

Mains

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

Pork fillet, slow roast belly, black pudding hash, swede puree & apple ketchup £15

Confit lamb shoulder, butterbean & merguez stew, honey & thyme glazed parsnips £15

Chicken & leek pie, crushed ratte potatoes, buttered greens & chicken gravy £13

Stone Bass fillet, herb gnocchi, roasted celeriac, artichoke puree & pumpkin veloute £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 red bean, beetroot & corn burger with avocado, black garlic 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, Garlic mash £4

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

Sweet pot fries chipotle mayo £4

Desserts

Apple & caramel pastry slice with calvados crème anglaise £6.50

Dark chocolate delice with a blood orange mousse £6.95

White chocolate brulee with rhubarb compote & ginger shortbread £6.50

Sticky toffee pudding with butterscotch & vanilla ice cream £6.95

Selection of cheeses with crackers & chutney £8