

LARGE PARTY MENU

2 Course - £22 | 3 Course - £27

TO START

CARAMELISED ONION HUMMUS & PITTA (ve)
Chickpeas, crispy onions, confit garlic, crispy sage,
grilled garlic pittas

THE QUEENS PRAWN COCKTAIL
Marie Rose sauce, brown bread, butter

DUCK SPRING ROLL
Confit duck, sesame, hoisin, coriander,
kewpie sesame dip

WHIPPED GOAT'S CHEESE (v)
Honey, pistachios, mint, pomegranate, garlic croutes

MAINS

**CAULIFLOWER & SWEET POTATO
MASSIMAN CURRY (ve)**
Cucumber sesame salad, coconut rice, roasted cashew
nut, toasted flatbread

CHICKEN PANANG CURRY
Marinated chicken, spicy peanut, sweet potato,
coriander & lemon rice, flatbread

CHEESE & ONION PIE (v)
Smoked applewood, mature cheddar, fairground
onions, short-crust pastry, chips, dressed mixed salad

FISH & CHIPS
Beer battered fresh Fleetwood fish, hand-cut chips,
mushy peas, tartare sauce

**THE QUEENS'
DOUBLE CHEESEBURGER**
British beef, American cheese, burger sauce, pickles,
shredded lettuce, tomato, red onion, slaw, fries

10oz SIRLOIN STEAK (+£6 supplement)
Grilled tomato, mushroom, onion rings,
chips & peppercorn sauce

VEGAN BUDDHA BOWL (ve)
Hummus, smashed avocado, herby quinoa, roasted
butternut squash, mint, Moroccan roasted aubergine,
tahini & cucumber salad

PUDDINGS

CHOCOLATE BROWNIE
Brownie, peanut butter & chocolate sauce, clotted-
cream ice cream

STICKY TOFFEE PUDDING
Honeycomb, toffee fudge ice cream, butterscotch
sauce

BAKED VANILLA CHEESECAKE
Biscoff sauce, whipped cream,
Biscoff crumb

VANILLA ICE CREAM
Three scoops

PLEASE READ BELOW Booking T&C's

A non-refundable £5pp deposit will be required to secure your reservation
A full food pre-order is required 7 days prior to your booking
Any meal cancellations within 24 hours of your booking will be charged
We do not split bills, you will be presented with one bill upon departure
An optional service charge of 10% will be added onto all bills of 14+

Please notify us of any food allergies when placing your order

