

PARTY DINING MENU

2 Course £26 | 3 Course £32

STARTERS

LEEK & POTATO SOUP (v) (ve*) (gf*)
Crispy leeks, baked focaccia, whipped butter

GARLIC & THYME BAKED BRIE (v)
Low & slow tomatoes, hazelnuts,
baked focaccia

THE QUEENS PRAWN COCKTAIL (gf*)
Seafood sauce, dressed salad, brown bloomer

HUMMUS & FLATBREAD (ve) (gf*)
Tomato & basil jam, pesto, toasted pine nuts,
garlic brushed flatbread

MAINS

THE QUEENS' DOUBLE CHEESEBURGER (gf*)
Brioche bun, British beef, American cheese, big
mac sauce, pickles, shredded lettuce, tomato, red
onion, slaw, fries

MUSHROOM PAPPARDELLE (ve)
Wild mushrooms, celeriac, truffle, crispy sage

GARLIC & THYME CHICKEN SUPREME (gf)
Butter roasted fondant potato,
tenderstem broccoli, Forestière sauce

BRAISED BEEF WELLINGTON
Roasted garlic mash, confit carrots,
crispy kale, carrot purée

FISH & CHIPS
Fresh Fleetwood fish, hand-cut chips, beer
batter, tartare sauce, minted mushy peas

LANCASHIRE CHEESE PIE (v)
Short crust pastry, house chutney, hand-cut
chips, apple & walnut salad

PUDDINGS

BAKED APPLE & CINNAMON CRUMBLE (v)
Oat topping, vanilla custard

STICKY TOFFEE PUDDING (v)
Banoffee sauce, toffee fudge ice cream, banana chips

ETON MESS CHEESECAKE (v)
Baked vanilla cheesecake, Chantilly cream,
strawberry compote, crushed meringue

VANILLA ICE CREAM (v) (ve*) (gf)
Three scoops

PLEASE READ ~ 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+

(v*) = can be made vegetarian | (ve*) = can be made vegan | (gf*) = can be made gluten free

Please notify us of any food allergies when placing your order