

## SNACKS

MARINATED LEMON & HERB OLIVES (ve)	5.00	BATTERED ONION RINGS (ve)	7.00
GRILLED HALLOUMI (v)	8.00	Sticky BBQ sauce	
Korean & aioli dip		HUMMUS & GARLIC FLATBREAD (ve*)	9.00
SAUSAGE ROLL BITES	9.00	Confit garlic, sun blushed tomatoes & pesto oil	
Piccalilli, brown sauce		HONEY GLAZED CHIPOLATAS	8.00
WARM SALTED ALMONDS (ve)	4.50	Dijonnaise dip	

## BREADS

BAKED SOURDOUGH LOAF (v)	8.00
Beer and burnt onion butter & balsamic oil	
GARLIC CIABATTA WITH MOZZARELLA	7.00
GARLIC CIABATTA WITH CHORIZO & MOZZARELLA	8.50

## STARTERS

KOREAN FRIED CHICKEN	11.00	STEAMED MUSSELS	12.00	CREAM OF TOMATO SOUP (ve)	9.00
Spicy gochujang sauce, lime, coriander, sesame		White wine, cream, onion, garlic, parsley, rosemary focaccia		Pesto oil, crème fraîche, rosemary focaccia	
PRAWN COCKTAIL	13.00	WILD MUSHROOM BRUSCHETTA (v) (ve*)	11.00	BRIE & HOT HONEY POT (v)	12.50
King prawn & Greenlandic prawns, Marie Rose sauce, brown bloomer		Sautéed wild mushrooms, ricotta cheese, pickled shallot rings, herb oil, toasted garlic ciabatta		Bread, toasted walnuts, crudités	
ONION BHAJIS (ve)	9.00			PORK BELLY SKEWERS	10.50
Mango chutney, mint yoghurt, fresh pomegranate and coriander				Asian vinaigrette slaw, soy & honey dip	

## MAINS

FISH & CHIPS	19.50	QUEENS HAM, CHIPS & EGG	21.00	CRISPY CHILLI BEEF NOODLES	19.00
Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas		Bacon chop, hand cut chips, fried hens egg, aioli dip, pineapple relish		Sticky Asian dressing, red peppers, mangetout, Thai basil, hot vermicelli noodles, roasted peanuts & coriander	
CHICKEN & CHORIZO RIGATONI	20.00	LANCASHIRE CHEESE & ONION PIE (v)	20.00	STEAK DIANE	30.00
Cream & white wine sauce, garlic chicken, chorizo, pesto, toasted pine nuts, sun blushed tomato, rocket		Shortcrust pastry, hand cut chips, braised greens		8oz tenderised sirloin steak, Diane sauce, charred asparagus, hand cut chips	
BRAISED BEEF WELLINGTON	22.50	CHICKEN, HAM & LEEK PIE	20.00	SALADS	
Buttery mash, honey glazed carrot, crispy kale, carrot purée, beef gravy		Buttery mash, braised peas, chicken gravy		CAESAR SALAD	17.50
SMOKED HADDOCK FILLET	21.00	LAMB SHANK	29.50	Grilled garlic & herb chicken breast, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled hens egg, shaved Parmesan	
Champ mash, smoky bacon & chive sauce, green beans, soft poached hens egg, herb oil		Cheddar & leek mash, buttered greens, parsnip purée, red wine gravy		VEGAN BUDDHA BOWL (ve)	17.00
CHICKEN KIEV	21.00	MANGO & COCONUT CURRY	20.50	Spiced butternut squash, quinoa, hummus, harissa roast chickpeas, avocado, falafel, charred asparagus, garlic flatbread	
Cheddar & leek mash, grilled asparagus, chicken butter sauce		BUTTERNUT SQUASH & SESAME FALAFEL (ve) OR GARLIC & CHILLI CHICKEN		Add: Grilled chicken +4   Grilled halloumi (v) +4	
		Mango, mangetout, peppers, harissa roast chickpeas, pickled red chilli, lemon coriander rice, glazed pak choi, garlic flatbread			

## BURGERS & GOURMET SANDWICHES

THE QUEENS' DOUBLE CHEESEBURGER	18.00
British beef, American cheese, Big Mac sauce, tomato, red onion, pickles, shredded lettuce, brioche bun, slaw, fries	
FRIED HALLOUMI HOT HONEY BURGER (v)	19.50
Fried halloumi, rocket, red onion, lemon & black pepper mayo, hot honey, pretzel bun, slaw, fries	
FRENCH DIP STEAK SANDWICH	20.00
Rump steak, Emmental cheese, fairground onions, Dijonnaise, dipping gravy, fries	
DOUBLE BACON, BRIE & HOT HONEY BURGER	20.50
British beef, French brie, crispy shallots, streaky bacon, Dijonnaise, rocket, red onion, pretzel bun, fries	
BUTTERMILK CHICKEN BURGER	19.00
Buttermilk chicken, lettuce, gherkin, lemon pepper mayo, brioche bun, slaw, fries	
ROAST CHICKEN & STUFFING CIABATTA	19.00
Black pepper mayonnaise, fairground onions, sage & onion stuffing, dipping gravy, filthy fries	

Add: Streaky bacon +3.00 / Fried egg (v) +1.75 / American cheese (v) +1.25  
Upgrade: 'Filthy' fries +2.50 / 'Posh' chips (v) +2.50 / Salt 'n' pepper fries (ve) +2.50

## LUNCH SANDWICHES

SERVED MON-SAT 12PM - 5PM  
ALL SANDWICHES COME WITH A DRESSED HOUSE SALAD  
ADD: MUG OF SOUP (V) +3.50 | CUP OF FRIES (VE) +4

PESTO CHICKEN TOASTIE	10.00
Chicken, mozzarella & pesto	
FISH-FINGER SANDWICH	11.00
Beer battered fish fingers, mushy peas, tartare sauce, brioche bun	
HALLOUMI SCHNITZEL SANDWICH (v)	10.50
Breaded halloumi, tomato jam, avocado, pickled cabbage, ciabatta	
PASTRAMI & SWISS SUB	10.50
Pastrami, sauerkraut, Swiss cheese, pickles, rocket, Dijonnaise, hoagie roll	
LANCASHIRE CHEESE TOASTIE (v)	9.00
Lancashire cheese, caramelised red onion	
Add Ham hock +1.50	
QUEENS CLUB BAGEL	12.00
Pulled chicken, bacon, cheddar cheese, fried egg, tomato, lettuce	
SMASHED AVOCADO & EGGS ON TOAST (v)	10.50
Smashed avocado, poached eggs, pickled pink onions, toasted mixed seeds, granary toast	
Add: Streaky Bacon +3   Roast Tomatoes (ve) +2   Wild Mushrooms (ve) +3	

## SIDES

DRESSED MIXED HOUSE SALAD (v)	6.00	HAND-CUT CHIPS / FRIES (ve)	6.00	BUTTERY MASH (V)	6.00
HONEY ROAST CARROTS (v)	6.00	FILTHY FRIES WITH AIOLI & BACON	7.00	DIANE SAUCE   GRAVY	3.00
CHARRED ASPARAGUS & GREEN	6.00	SALT 'N' PEPPER FRIES (ve)	7.00	RED WINE GRAVY	
BEANS WITH TOASTED PINE NUTS (v)		POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	7.00		

## BREAKFAST

BREAKFAST IS SERVED DAILY 8AM - 11.30AM

### DAILY BAKED

#### DAILY BAKES

Ask your server about today's daily bakes ..

CROISSANT	3.50
ALMOND CROISSANT	3.50
PISTACHIO CREAM CRUFFIN	5.00
ADD: Pot of fresh fruit	+1.00

### BREAKFAST BITES

CREAM CHEESE BAGEL (v)	4.75
GRANOLA BOWL (v)	7.00
Natural yoghurt, homemade fruit granola, macerated raspberries, vanilla honey	
TOASTED BLOOMER & BUTTER (v)	4.00
Choose: Jam or Marmalade	
TOASTED TEACAKE & BUTTER (v)	4.00

### BREAKFAST SANDWICHES

CHORIZO & SCRAMBLED EGG	8.00
Red onion marmalade, hash brown, brioche bun	
QUEENS BAGEL	10.00
Sausage patty, streaky bacon, fried egg, American cheese, chilli jam	
BACON & HOT HONEY	9.00
Cream cheese, fried egg, brioche bun	
BUTTIES	7.00
Bacon, sausage or fried egg (v) on buttered ciabatta or toasted bloomer	
ADD Extra: Egg, Sausage or Bacon	+2.50

### FULL BREAKFASTS

QUEENS' BREAKFAST	13.50
British pork sausage, cured back bacon, black pudding, fried or poached eggs, roasted tomato & mushroom, baked beans, hash brown, toasted bloomer	
ADD: Hash browns (v)	+1.50
SMALL QUEENS' BREAKFAST	11.00
British pork sausage, cured back bacon, fried or poached egg, roasted tomato, baked beans, hash brown, toasted bloomer	
VEGAN BREAKFAST (ve)	14.00
Sausage, smashed avocado, scrambled tofu, black pudding, roasted tomato & mushroom, hash brown, beans, toasted bloomer	
ADD: Fried or poached eggs (v)	+1.50

### KIDS & GLUTEN FREE

PLEASE SEE OUR MAIN  
BREAKFAST MENU

33.3% OFF BREAKFAST  
EVERY TUESDAY

### ON TOAST

SMASHED AVOCADO (v)	10.00
Smashed avocado, poached eggs, pickled pink onions, toasted mixed seeds, granary toast	
ADD: Grilled halloumi (v)	+3.50
SMOKED SALMON	12.00
Cream cheese, dill, poached eggs, granary toast	
HALLOUMI SHROOMI (v)	12.00
Grilled halloumi, garlic roasted mushrooms, poached eggs, sriracha, sesame, sourdough toast	
ADD: Smashed avocado (ve)	+2.00
EGGS BENEDICT	11.00
Roast ham hock, poached eggs, hollandaise, sourdough toast	
EGGS YOUR WAY (v)	7.50
Fried, poached or scrambled eggs on buttered sourdough or granary toast	

### FRENCH TOAST

BACON & MAPLE	10.50
Brioche French toast, streaky bacon, fried egg, maple syrup	
RASPBERRY & LEMON (v)	10.50
Brioche French toast, macerated raspberries, lemon curd, lemon, sugar, clotted cream	

## TEA & COFFEE

EVERY MONDAY

8AM-11.30AM

£2.00 Espresso, Americano, Tea  
£2.50 Cappuccino, Latte, Flat White, Mocha,  
Speciality Teas

## SMARTPHONE

PUB QUIZ

EVERY WEDNESDAY FROM 8:30PM

## FRIDAY SOCIAL

DRINK OFFERS

EVERY FRIDAY FROM 8PM

## SUNDAY ROASTS

OUR ROASTS ARE SERVED EVERY SUNDAY, 12-8PM.  
RESERVE A TABLE NOW TO AVOID DISAPPOINTMENT...

BRITISH ROAST BEEF	19.00
Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy	
ROAST CHICKEN & STUFFING	19.50
Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, sage & onion stuffing, homemade gravy	
ROAST PORK BELLY	20.00
Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy	
SWEET POTATO, BEETROOT, HAZELNUT & SMOKED CHEESE PARCEL (ve)	20.00
Roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy	
ADD: Pigs in blankets	+6.50
Cauliflower cheese (v)	+6.00
Yorkshire pudding (v)	+2.00

## STAY THE NIGHT

EXPERIENCE AN UNFORGETTABLE NIGHT AWAY IN ONE OF OUR 16 BOUTIQUE HOTEL ROOMS

(ve\*) = vegan on request | If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order. Thank you. An optional 7.5% service charge is applied to food bills. To remove please notify a team member when paying. All service charge is paid directly to the team on site in its entirety.