

THE QUEENS GRILL

Breads & Olives *

Marinated black olives & green olives (v)	£2.95
Houmous with sesame & grilled pitta bread (v)	£3.00

* *Guests on inclusive rate choice of starters or bread/olive selection only*

Starters

Chefs' speciality soup (v)	£5.00
Risotto of Morecambe Bay shrimps, salmon, garden peas, parmesan cheese, herbs	£6.60
Salad of blood oranges, Parma ham, buffalo mozzarella, roquette and balsamic (v)	£6.60
Wild sautéed forest mushrooms, fresh tarragon, herb butter, toast	£6.50
Mussels, Thai flavoured sauce, coriander, lemongrass, chillies	£6.95
Chicken liver parfait, fig jam, brioche	£5.50

Home from Home

Traditional Toad in the Hole, Savoy cabbage, caramelised onion jus	£10.50
Theakstons' beer-battered haddock fillet, chipped potatoes, mushy peas, tartar sauce	£13.95
Roast chicken, bacon roll, bread sauce, thyme & parsley stuffing, real gravy	£14.50

Main Courses

28 day aged char-grilled Rib eye Steak, forest mushroom sauce, cherry tomato confit*	£16.95
Roasted lamb rump on wilted pok-choy, sweet potato mash	£14.50
Fettuccine, oyster mushrooms, asparagus, grilled goat's cheese, creamy white wine sauce (v)	£12.50
Pot-roasted English belly of pork, sage mashed potatoes, Hereford cider sauce	£14.50
Sirloin of Beef Tagliata, sautéed potatoes topped with roquette and balsamic *	£17.95
Sea Bass, crushed new potatoes, braised red peppers, buerre blanc sauce	£14.95
Ricotta and spinach gnocchi, tomato and basil sauce (v)	£11.00

* Supplement of £5.00 when on inclusive dinner rate

(V) may be suitable for vegetarians

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Side Orders £2.95 *

Parsley new potatoes

Steamed broccoli with toasted almonds

Green beans with sesame seeds

Chipped potatoes

Deep fried onion rings

Dressed mixed leaf salad

** Two side orders only when on inclusive dinner rate*

Desserts

Pannacotta, marinated forest berries in limonchello £5.50

Seasonal fruits, basil and vanilla caramel, Greek yoghurt £5.95

Citrus tart, lemon-scented crème fraiche £6.25

Hot rich chocolate fondant, espresso dairy ice cream £6.25

Old fashioned Cambridge burnt cream, warm blueberries in syrup £5.60

Mixed dairy ice creams to include vanilla, maple & walnut, black cherry cheesecake served with petticoat tails £5.95

Yorkshire blue, served with port soaked raisins and walnut bread £6.50

Some menu items may contain nuts, please advise us if you have any food allergies