

SUMMER MENU

DINNER - AUGUST 2026

SNACKS

5 EACH

WILDFARMED ROSEMARY FOCACCIA // 5

SPANISH GORDAL OLIVES // 5

HOUSE PICKLES // 3

STARTERS

ISLE OF WIGHT TOMATOES // 11 (V)

CANNELINNI, CROUTONS, SHERRY VINAIGRETTE

WESTCOMBE CHEDDAR RAREBIT // 12 (V)

FLATBREAD, CHARRED LEEKS, GARDEN HERBS

PORK CARNITAS TACOS // 12

PINEAPPLE & HABANERO SALSA

CRISPY SWEET & SOUR CHICKEN WINGS // 12

BURNT SPRING ONION MAYO, PICKLED CHILLI

CORNISH MACKEREL CRUDO // 12

CHICORY, BLACKBERRY, HORSE RADISH

MAINS

THE QUEEN'S RIB CAP DOUBLE CHEESEBURGER // 21

AMERICAN CHEESE, BACON JAM, CANDIED JALAPENOS, MAYO, PICKLES

SERVED WITH SLAW AND SKINNY FRIES - V/VE OPTION AVAILABLE

RICOTTA GNUDI // 24 (V)

PEA, RUNNER BEAN, TARRAGON, ALMOND, GRANA PADANO

ROAST HALF POUSSIN // 24

JERK MUSHROOM SKEWER, CORN SALSA, CHICKEN SAUCE

QUARR CROSS FARM VENISON HAUNCH // 27

POTATO CAKE, HERITAGE CARROT, MARMITE JUS

12oz ORCHARD FARM BONELESS PORK RIBEYE // 28

GRILLED CABBAGE, APPLE PUREE, MUSTARD, JUS

WHOLE CORNISH LEMON SOLE // 30

WHITE WINE SAUCE, FENNEL, HERB SALAD

SOMERSET CANNON OF LAMB // 32

HASSELBACK PARSNIP, PICKLED TROPEA, SPRING ONION, LAMB JUS

10oz DRY-AGED SIRLOIN // 34

AGED COMTE POMMES ALIGOT, DRESSED LEAVES, GARLIC & TARRAGON BUTTER

ADD PEPPERCORN SAUCE +3

SIDES

5 EACH

FRIES // THICK CUT CHIPS (V)

CAESAR SALAD, ANCHOVIES

RATTE POTATOES (V)

TENDERSTEM, CHICKEN BUTTER

MAC & CHEESE (V)

CREAMED SPINACH & LEEKS (V)

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WIFI : Queensguest



WHILE WE TAKE EVERY PRECAUTION, WE CANNOT GUARANTEE THAT ANY DISH IS COMPLETELY ALLERGEN FREE. PLEASE SPEAK TO THE TEAM FOR GUIDANCE. A 10% OPTIONAL SERVICE CHARGE WILL BE ADDED TO YOUR BILL TO BE SHARED AMONGST THE TEAM