Christmas Menu

December 2026



Starters

Cauliflower Velouté // 14
Crispy Tunworth, Fresh Black Truffle, Dill

Chicken Liver Parfait // 12
Calvados Jelly, Toasted House Bread, Cornichons

Smoked Fish Croquettes // 11
Leek Mayo, Old Winchester

Chicory Salad // 11
Walnut, Homewood Ewes' Curd, Pear

Shallot Tarte Tatin // 11
Mustard Crème Fraîche, Pickles

Snacks

House Focaccia // 5
Gordal Olives // 5
Ragù Stuffed Yorkshire Puddings // 5
Buffalo Fried Parsnips // 5
Sage and Onion Popcorn // 3

Mains

Roast Duck Breast // 30
Red Cabbage Jam, Pickled Cranberries, Sprout Fricassee

Glazed Short Rib // 30
Stuffed Roscoff Onion, Cauliflower, Kale, Beef Jus

Pan-Roasted Hake // 26
Jerusalem Artichoke, Savoy Cabbage, Fish Velouté

Local Game Pie // 24
Mashed Potato, Buttered Greens, Red Wine Jus

Ricotta & Mushroom Agnolotti // 24
Winter Chanterelles, Cavolo Nero, Old Winchester

The Queen's Rib Cap Cheeseburger // 21
Swiss Cheese, Grilled Onions, Lettuce, Burger Sauce, House Pickles
Served with Slaw & Skinny Fries | Veggie Option Available

Sides

Duck-Fat Roast Potatoes // 5
Thick Cut Chips, Old Winchester // 7
Broccoli Gratin, Westcombe Red // 6
Buttered Seasonal Greens // 5

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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

Christmas Set Menu

Starters

Chicken Liver Parfait
Calvados Jelly, Toasted House Bread, Cornichons

Smoked Fish Croquettes
Leek Mayo, Old Winchester

Shallot Tarte Tatin
Mustard Crème Fraîche, Pickles

Mains

Roast Duck Breast
Red Cabbage Jam, Pickled Cranberries, Sprout Fricassee

Glazed Short Rib
Stuffed Roscoff Onion, Cauliflower, Kale, Beef Jus

Pan-Roasted Hake
Jerusalem Artichoke, Savoy Cabbage, Fish Velouté

Desserts

Sticky Toffee Pudding
Salted Butterscotch, Vanilla Bean Ice Cream

"Christmas Pudding" Doughnut
Rum & Raisin Ice Cream, Caramel Cremeux

Spiced Apple & Oat Crumble
Creme Pattiserie, Candied Apple

Queens Cheeseboard +5
Cornish Yarg, Bath Soft, Westcombe Red, Millers Crackers, Pear Jam

2 Courses - £35 || 3 Courses - £42

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