

SUMMER MENU

JUNE 2026

SNACKS

5 EACH

WILDFARMED ROSEMARY FOCACCIA
SPANISH GORDAL OLIVES
ITALIAN COPPA

STARTERS

ISLE OF WIGHT TOMATOES // 11 (V)

CANNELLINI, LOVAGE, CROUTON, SHERRY VINAIGRETTE

SMOKED GODMINSTER TART // 12 (V)

CHARRED LEEKS, GARDEN HERBS

CHIPOTLE CHICKEN TACOS // 12

LIME CREMA, WHITE CABBAGE, TAJIN PEANUTS, PICKLED ONION

CRISPY HOT HONEY CHICKEN WINGS // 12

MANGO & HABANERO HOT SAUCE, MINT YOGHURT

DEVON OCTOPUS SKEWER // 15

KING OYSTER, COCONUT, LEMONGRASS, KHOLRABI

MAINS

THE QUEEN'S RIB CAP DOUBLE CHEESEBURGER // 21

AMERICAN CHEESE, MAPLE BACON, BURGER SAUCE, PICKLES, ONION, SKINNY FRIES, SLAW
V/VE OPTION AVAILABLE

RICOTTA GNUDI // 24 (V)

SUMMER SQUASH, COURGETTE, GRANA PADANO, BASIL

ROAST HALF CHICKEN // 26

SOMERSET PANCETTA, MISO BUTTER, SKINNY FRIES, DRESSED LEAVES

12oz ORCHARD FARM PORK RIBEYE // 28

ROMESCO, FRIGGITELLI, GUINDILLA, ALMOND

WHOLE CORNISH BRILL // 30

SAUCE GRENOBLOISE, CLAM, GARDEN HERBS

10oz DRY-AGED SIRLOIN // 34

AGED COMTE POMMES ALIGOT, DRESSED LEAVES, SMOKED BONE MARROW BUTTER

SIDES

5 EACH

FRIES // THICK CUT CHIPS (V)

CAESAR SALAD, ANCHOVIES

JERSEY ROYAL POTATOES (V)

TENDERSTEM, WILD GARLIC (V)

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