

AUTUMN MENU

LUNCH // OCTOBER 2026

SNACKS

WILDFARMED ROSEMARY FOCACCIA // 5
SPANISH GORDAL OLIVES // 5

STARTERS

SPICED SQUASH SOUP // 8
SUNFLOWER SEED, OLIVE OIL, FOCACCIA

WESTCOMBE CHEDDAR PIZZETTA // 12 (V)
PICKLED PEAR, ROASTED WALNUT, GRANA PADANO

PORK CARNITAS TACOS // 12
PINEAPPLE & HABANERO SALSA

CRISPY CHICKEN WINGS // 12
HONEY MUSTARD, HOUSE SEASONING

HALF SHELL SCALLOPS // 14
JALAPENO, CORN, SEA FENNEL

MAINS

80Z GRILLED GAMMON, EGGS, CHIPS // 16
GREENACRE FARM EGGS, THICK CUT CHIPS, GLAZED PINEAPPLE

CUMBERLAND SAUSAGES & MASH // 18
ONION GRAVY, BUTTERED GREENS, WHOLEGRAIN MUSTARD

JERK CHICKEN THIGHS // 18
SLAW, PICKLED CHILLI

THE QUEEN'S RIB CAP DOUBLE CHEESEBURGER // 21
AMERICAN CHEESE, BACON JAM, CANDIED JALAPENOS, BBQ MAYO, PICKLES
SERVED WITH SLAW AND SKINNY FRIES - V/VE OPTION AVAILABLE

80Z BAVETTE STEAK // 22
80z BAVETTE, RED WINE JUS, ONION RINGS, CHICORY
SERVED PINK

RICOTTA AND CONFIT GARLIC AGNOLLOTTI // 24
PANCETTA, GIROLLES, GRANA PADANO
V OPTION AVAILABLE

WILD CORNISH BLACK BREAM // 24
CHAMPAGNE VELOUTE, WYE VALLEY BEANS, RATTE POTATOES

SIDES

5 EACH

FRIES (V)	TENDERSTEM BROCCOLI, BACON BUTTER
THICK CUT CHIPS (V)	CREAMED SPINACH (V)
DRESSED LEAVES (V)	RATTE POTATOES (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