

# SPRING MENU

MARCH 2026

## SNACKS

5 EACH

WILDFARMED FOCACCIA  
SPANISH GORDAL OLIVES  
SOMERSET CHARCUTERIE COPPA

## STARTERS

WYE VALLEY ASPARAGUS // 9 (V)  
WILD GARLIC, CURED HEN'S EGG, HAZELNUT

CURED SEA TROUT // 10  
BLOOD ORANGE, JALAPEÑO, FENNEL

BBQ OX CHEEK FLATBREAD // 12  
14HR BRAISED OX, HOUSE BBQ, LEEK, CHILLI, WATERCRESS

CRISPY HOT HONEY CHICKEN WINGS // 12  
BLACK PEPPER RANCH, HOUSE SEASONING

PERI PERI MONKFISH & KING PRAWN SKEWER // 14  
CORIANDER, BURNT LEMON

## MAINS

THE QUEEN'S RIB CAP DOUBLE CHEESEBURGER // 21  
AMERICAN CHEESE, MAPLE BACON, BURGER SAUCE, DILL PICKLES, SKINNY FRIES, SLAW  
V/VE OPTION AVAILABLE

GNOCCHI // 24 (V)  
PEA, WYE VALLEY ASPARAGUS, HOMEWOOD EWE'S CURD, LEMON

ROAST HALF CHICKEN // 27  
TARRAGON, SKINNY FRIES, CHICKEN BUTTER SAUCE

PORK FILLET // 27  
PANCETTA, HERITAGE CARROT, BLACK GARLIC, MAPLE JUS

BRAISED SHORT RIB // 27  
BOURGUIGNON SAUCE, MASH

LOCAL SOMERSET RACK OF LAMB // 32  
LAMB SHOULDER, POMME BOULANGÈRE, TURNIP, LAMB JUS

CORNISH LEMON SOLE // 30  
CAPER CREAM SAUCE, LEMON, FRESH HERBS

10oz HIMALAYAN DRY-AGED SIRLOIN // 33  
THICK CUT CHIPS, BITTER LEAF, ONION RINGS, WHISKEY PEPPERCORN

## SIDES

5 EACH

SKINNY FRIES (V)

SEASONAL GREENS (V)

CORNISH NEW POTATOES (V)

THICK CUT CHIPS (V)

BBQ OX CHEEK MAC & CHEESE

GARLIC BREAD, MOZZARELLA (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