



SAMPLE A LA CARTE MENU

WHY NOT TRY?

Roc Ambulle – Pet nat, pink sparkling	7
Negroni – 6’oclock Gin, Vermouth, Campari	7.5
Kir Royale – prosecco, crème de cassis	7.5
Spiced Berry – Spiced rum, raspberry puree, lime, sugar syrup	8
Twinkle – Absolut Vodka, elderflower, champagne, lemon	9

SNACKS – Any 3 for 15

Grilled baguette, confit garlic butter, mozzarella ⑤	5
Spanish Gordal olives 🌱	5
Grilled focaccia, IoW oak smoked tomato balsamic 🌱	6
Sticky BBQ pork sausages	6

SMALL PLATES

Jeff’s leaves, pickled pear, walnut, grain mustard dressing, Bath Blue ⑤(N)	8
Honey & sumac beetroot, goat’s cheese, walnut dukkha, pickled apple ⑤(N)	8
Grilled padrons, house chilli, feta, gremolata ⑤	9
Fried squid, house seasoning, aioli, lemon, chive	9
Wild mushrooms, peppercorn sauce, grilled focaccia, crispy onions ⑤	9
Ratte potatoes, lentil dhal, spinach, mango chutney 🌱	9
Half shell Cornish scallops, cucumber & chilli salsa	10
Buffalo chicken wings, ranch dip, pickles	11
River Teign mussels, North St. cider sauce, rustic baguette	12/20

LARGE PLATES

Queens ploughman’s – Glazed ham, Westcombe Caerphilly, pickles, bread	16
Honey & mustard glazed ham, Greenacre’s Farm eggs, piccalilli, fries	19
Pearce’s 7oz cheeseburger, ketchup & mustard, tomato, gherkin, lettuce, fries	20
Future Farm™ cheeseburger, chipotle mayo, pepperonata, gherkin, lettuce, fries ⑤	20
Spinach & ricotta ravioli, vodka sauce, basil, red pepper, Grano Padano ⑤	21
“Hunters chicken” schnitzel & fries – bacon jam, BBQ, mozzarella	22
Pan roasted Cornish hake, potato puree, smoked leek, pepperonata, sobrasada sauce	24
8oz Chew Valley sirloin, peppercorn sauce, stuffed mushroom, fries	30

SIDES – 5 Each || 2 for 9 || 3 for 12

Fries, rosemary salt 🌱	
Fries, Cornish gouda ⑤	
Crispy potatoes, house seasoning 🌱	
Grilled tenderstem broccoli, chilli & crispy garlic butter 🌱	
House slaw ⑤	

Most of our menu items can be tailored to suit a variety of allergies and dietary requirements. For more information, please speak with a manager

🌱 – Suitable for Vegans ⑤ – Suitable for vegetarians (N) – contains nuts

A 10% optional and discretionary service charge will be added to your bill

01275 627 647 hello@thequeenschewmagna.co.uk www.thequeenschewmagna.co.uk



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DESSERTS - 8 Each

Red wine poached pear, vanilla custard, almond brittle (N) 🌱

Sticky toffee pudding, toffee sauce, vanilla bean ice cream ⑤

White chocolate & Delica pumpkin 'cheesecake', apple, salted caramel, cinnamon crumble ⑤

Westcombe Caerphilly, house chutney, sourdough crackers ⑤

Duckett's aged Caerphilly is a round milky, silky cheese made traditionally in Westcombe, Somerset

Selection of ice-cream & sorbets ⑤

Vanilla bean, chocolate, coconut & mango, salted caramel, roasted strawberry, cherry sorbet 🌱, raspberry sorbet 🌱

1 scoop £3 | 2 scoops £4.50 | Affogato - add £2

COFFEES / TEAS

Espresso / Macchiato 2.2

Americano 2.8

Latte / Cappuccino / Flat white 3.4

Hot chocolate 3.4

Irish / French / Caribbean / Baileys coffee 7

Espresso martini 8.5

Selection of Jenier teas 2.8

Mayfair breakfast, peppermint, earl grey, green tea, lemon rooibos, berry tea

DIGESTIFS

González byass néctar / Pedro Ximenez 50ml

Clos le Comte 2018 / sauternes 50ml

Graham's 20-year-old / tawny port 50ml

Lazzaroni liquori limoncino / Limoncello 25ml

Lazzaroni amaretti di Saronno / amaretto 50ml

Bristol distilling co. 77 black / coffee and vanilla liqueur 50ml



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DRINKS MENU

APERITIFS & COCKTAILS

ROC AMBULLE 7

Pink sparkling, Pét-Nat

KIR ROYALE 7.5

Prosecco, crème de cassis

ROYAL HAWAIIAN 8

Gin, pineapple, lemon, almond syrup

SPICED BERRY 8

Spiced rum, raspberry puree, lime, sugar syrup

DARK AND STORMY 8

Dark rum, angostura bitters, lime, ginger beer

TWINKLE 9

Vodka, elderflower, champagne, lemon

NON-ALCOHOLIC

CALENO DARK & SPICY 0% non-alcoholic spirit 3.5

STINGING NETTLE elderflower, lime, mint, soda 4.5

SHIRLEY TEMPLE ginger ale, lime, grenadine, cherry 5

GIN OF THE MONTH

BATHTUB GIN 40.3%

Persian lime & orange blossom

Single 6 | Double 9

- served with orange -



LAGER

Amstel 4.1%	5
Estrella 4.6%	5.5
Infinity 4.6% Helles lager	5.4
Peroni 4.5% bottle	4.8
Corona 4.5% bottle	4.8
Birra Moretti 0% non-alcoholic	4.2

CIDER

North Street 4.8%	4.9
Thatcher's Dry 4.8%	5
Tricky Crimson King 5% cask	
Thatchers Fusions 4% 5.5	
- blood orange	
- dark berry	
- spiced apple	

ALE & BEER

Butcombe Original 4% bitter	4.8
Tribute 4.2% pale ale	4.9
The Joy of Sesh 4.2% IPA	5
Quando Quango 5% single hop IPA	5.6
Guinness 4.2% stout	5.5
Newcastle Brown Ale 4.7% bottle	4.5
Clear Head 0.5% pale ale low-alcoholic	4.5

SOFT DRINKS & MIXERS

Cola/Diet Cola/Lemonade half pint/pint	2/3
Coca Cola/Diet Coke 330ml bottle	3.5
Sparkling Apple	3.5
Sparkling Elderflower	3.5
Fever-tree Tonics	2.25
regular, slim-line, mediterranean	
Frobishers Jubilant Juices 250ml bottle	2.5
cranberry, pineapple, tomato	
Eager Fruit Juice half pint	2.5
orange, apple	
Eager Fruit Juice & Lemonade half pint/pint	2/3.5
J20	3.5
- apple & raspberry	
- apple & mango	
- orange & passionfruit	
Fruit Shoot apple & blackcurrant	





WINE MENU

SPARKLING	125ml	250ml	Bottle
Prosecco di Maria <i>Glera</i> / Veneto, Italy	6.5	--	34
Roc Ambulle <i>Négrette</i> / Fronton, France	7	--	42
Veuve Ricotteau Brut <i>Pinot Meunier/Pinot Noir</i> / Champagne, France	10	--	55
WHITE	175ml	250ml	Bottle
Terre Allegre 2021 <i>Trebbiano</i> / Puglia, Italy	6.5	8.5	24
Auction House <i>Chardonnay</i> / Adelaide Hills, Australia	6.5	8.5	25
Lucello <i>Sauvignon Blanc</i> / Valle Central, Chile	7	9	26
Domaine Muret <i>Picpoul de Pinet</i> / Languedoc, France	7.6	11	32
Mount Riley <i>Sauvignon Blanc</i> / Marlborough, New Zealand	--	--	34
Chin Chin, Vinho Verde 2022 <i>Lourerio</i> / Guimaraes, Portugal	8.8	12.6	38
Zsirai 2019 <i>Olaszrisling</i> / Nagy-Soml6y, Hungary	--	--	46
ROSÉ	175ml	250ml	Bottle
Forgeron Dubois 2020 <i>Syrah</i> / Southern France	7	9.5	28
Dunleavy 2021 <i>Regent</i> / Wrington, Somerset	8	11	32
RED	175ml	250ml	Bottle
Terre Allegre 2020 <i>Sangiovese</i> / Puglia, Italy	6.5	8.5	24
Murphy Vineyards 2020 <i>Shiraz</i> / Murray Darling, Australia	7	9	27
Camarada 2020 <i>Malbec</i> / Mendoza, Argentina	7	9	28
Montsable 2020 <i>Pinot Noir</i> / IGP d'Oc, France	7	9.5	30
Gran Cerdo <i>Tinto Roriz/Tempranillo</i> / Rioja, Spain	8	10.5	31
Incanto del Sud 2020 <i>Frappato</i> / Sicily, Italy	--	--	32
Scotto Old Vines 2017 <i>Zinfandel</i> / California, USA	--	--	36

