

EVENING MENU

TO START	MAIN DISHES
<p>(v) Soup of the day, served with warm sour dough & butter £5.95 / £6.50</p> <p>Salmon arancini, watercress salad & horseradish cream £7.25</p> <p>(ve) Spinach and sweet potato pakora, red onion salsa and wild rocket £6.50</p> <p>Grilled pork loin and black pudding, with a creamy mustard sauce £7.25</p> <p>(v) Potted button mushrooms, garlic & mature cheddar, with toasted sour dough £6.50</p>	<p>Beer battered cod and chips, garden peas & tartar sauce £13</p> <p>Honey & mustard glazed ham, a brace of eggs, chips & a dressed salad £11.50</p> <p>Thai green chicken curry, basmati rice & poppadum £11.50</p> <p>The Queen Inn 8oz beef burger, emmental cheese, bacon & Dijon mustard mayo, served in a toasted brioche bun, with chips and a dressed salad £12.50</p>
<h2 style="margin: 0;">THE QUEEN INN PLATTER</h2>	<p>(ve) Aubergine & sweet potato katsu curry with basmati rice £11.75</p> <p>Homemade pie of the week, mash potato, seasonal vegetables & gravy £12.50</p> <p>Grilled sea bass, minted pea puree, roasted sweet potato & lemongrass sauce £12.95</p>
<p>Honey & mustard roasted ham, continental meats, smoked salmon, breaded butterfly prawns, mature cheddar, mixed olives, roasted vegetables, apricot & ginger chutney, bread & butter</p> <p>For 1 - £13.00 For 2 - £25</p>	<p>(v) Creamy spinach & mushroom tagliatelle, with garlic bread £11.25</p> <p>8oz Ribeye steak, cherry tomatoes, grilled asparagus, portobello mushroom, chips & peppercorn sauce £17.95</p>
<h2 style="margin: 0;">HOMEMADE BAR SNACKS</h2>	<h2 style="margin: 0;">SIDES</h2>
<p>Caramelised red onion sausage roll £3.90</p> <p>Black pudding scotch egg with sweet chill dip £3.90</p> <p>Mixed Olives, sour dough & oil £4</p>	<p>Chips - £3.25 // Cheesy Chips - £3.75</p> <p>Garlic Bread - £3 // Cheesy Garlic Bread - £3.50</p> <p>House Salad - £2 // Bread & Butter - £1.50</p> <p>Seasonal Vegetables - £2.50 // Onion Rings - £3</p>
<div style="border: 1px solid black; padding: 10px; width: fit-content; margin: 0 auto;"> <h3 style="margin: 0;">FOLLOW US</h3> <p> /queeninnwinchester</p> <p> @thequeeninnwinchester</p> <p> @TheQueenInn</p> <p>www.thequeeninnwinchester.co.uk</p> </div>	

We source all our meat, dairy, fruit, vegetables & bread from within 15 miles, aiming to support local businesses at every opportunity.

Your food is freshly cooked to order, so may take slightly longer to arrive on busy days.

If you have an allergy, please let us know before ordering, allergen information is available on request.



THE QUEEN INN, WINCHESTER
PUB & MICROBREWERY