Lunchtime Menu

Served Monday - Friday from 12 - 2:30pm / Saturday 12 - 6pm

To Start

Olives, pitta, sundried tomato humous (gfa, ve) - 6Black tiger prawn skewers, nduja yoghurt (gf) - 9.50Broccoli, asparagus and spinach soup, toasted sourdough (gfa, ve) - 7.50Wild berry infused duck breast, chicory and rocket (gf) - 9.00Crab pate with pickled cucumber and toasted sourdough (gfa) (v) - 9.00Mac & Cheese bites, wild garlic mayo (v) - 8.00Garlic & rosemary camembert, cornichons, toasted sourdough - (qfa) - 14.00

Main Courses

Lamb shank, wild garlic pomme puree, asparagus and a red wine sauce (gf) - 19.50Buckwheat, beetroot, squash and kale salad, with pesto (gf) (ve) - 14.50Chicken supreme with slow roasted vegetables on a bed of cannellini beans (gf) - 16.00Saffron risotto, tiger prawns (gf) - 15.50Beetroot & quinoa burger, wild garlic mayo and pickled cucumber, served with chips (gf, ve) - 15.008oz beef burger, streaky bacon, cheddar, garlic mayo, onion jam, chunky chips & onion rings (gfa) - 16.75Beer battered haddock & chips, homemade tartare sauce, pea & mint puree (gf) - 16.50

Sandwiches

Our sandwiches are all served on Hoxton sourdough, with salad and chunky chips Chicken, sundried tomatoes, wild garlic pesto, rocket (gfa) – 12.50 Beer battered fish goujons, tartare sauce, rocket (gfa) – 11.50 Meatballs, tomato sauce, smoked cheese, rocket (gfa) – 12.50 Vegan BLT - Maple carrot bacon, rocket, beef tomatoes, vegan mayo (gfa) – 10.00

Sides

Chips (gfa) - 4.25 / Cheesy Chips (gfa) - 4.75 / Mixed Salad - 3.00

Desserts

Dark chocolate brownie, chocolate soil, vanilla ice cream (gf, v) – 8.00 Sticky toffee pudding, toffee sauce, salted caramel ice cream (v) – 7.50 Apple pie with vanilla ice cream – 7.50 Rhubarb & pear crumble with vegan cream (gf, ve) – 7.50 Cheeseboard (gfa) – 12.00 Selection of Bere dairy ice creams & sorbets (gfa, v) – 4.00

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