



Boxing Day Brunch 2017

Served 11.00 – 6.00

Poached free range duck egg, on toasted brioche, with spinach and hollandaise sauce £6.75

Cream of artichoke and celeriac soup, with homemade tomato and parmesan bread £5.50

Corn-fed chicken and hazelnut terrine, with spiced apricot puree and corn bread £6.95

Baked mini camembert with spiced fruit chutney, bread and crudities £7.50

Duo of Smoked and beetroot cured salmon, toasted sour dough, and rich scrambled egg £8.50 / £12.00

Warm chicken, bacon and feta cheese salad with garlic croutons and a honey and mustard dressing £8.50

Queen's Curry, marinated leg of Welsh lamb, with a rich tomato, sweet pepper and double onion medium hot sauce, served with onion bahjis, puppadums and homemade nann bread £13.95

Homemade Herefordshire beef and mushroom pie topped with shortcrust pastry, creamy mash, winter cabbage, glazed carrots and rich gravy.£14.00

8oz 28 day aged ribeye steak, served with triple cooked chips, field mushrooms, and beef tomato £21.00

Warm salad of heritage carrots, king oyster mushrooms, crispy rice, mozzarella, and a spiced oil dressing
£12.95

Deep fried haddock in our own crispy batter, with chunky chips, peas and tartare sauce £12.95

The Queen's 10oz fillet burger, with smoked bacon and cheese, toasted brioche, celeriac slaw and chunky chips £14.95

Fillet of seabass, new potatoes, roasted cherry tomatoes, wilted chard and a saffron and chive sauce £15.75

Pan-fried scallops, award winning black pudding, textures of celeriac and pea custard £17.50

Queens Ploughmans, homemade pork and apple pies, quail egg scotch egg, honey roast ham, vintage cheddar, pickles, salad, and local bread £12.95

Deep fried haddock in our own crispy batter, with chunky chips, peas and homemade tartare sauce £12.50



Desserts

£5.95

White chocolate parfait, roasted peach and a lemon and white chocolate and lemon ice-cream

Sticky toffee pudding with rich fudge sauce and homemade vanilla ice-cream

Pear and cinnamon crumble with lashings of custard and vanilla ice-cream

Duo of lemon tart and orange torte with a St. Clements ice-cream

Profiterolls filled with Bailey's cream and drenched in warm chocolate sauce

Individual christmas pudding with brandy sauce

Chilled pear souffle hazelnut crisp and calvados ice-cream

Selection of French and English cheeses, with homemade chutney and biscuits (£3.50 supp)

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Coffee

Coffee Latte £2.50 Hot chocolate £2.50

Espresso £1.95 Double espresso £2.50

Americano £2.25 Latte Macchiato £2.25

Whole leaf teas £2.75

English breakfast, Earl Grey, Peppermint, Berry Burst, Green Tea, CO2 Decaffeinated