

The Queens Sunday Lunch Menu

This is a SAMPLE MENU

Actual dishes will showcase local and seasonal produce on the day

To Begin

Carrot & Ginger Soup *served with crusty bread (v,ve option,gr)*
Grilled Goats Cheese & Beetroot Salad *with a balsamic reduction (v,gf)*
Chicken Liver Pate *with red onion marmalade and toasted bread (gr)*
Prawn & Smoked Salmon Cocktail *served with buttered bread (gr)*

Our Sunday Mains

Roast Topside of Beef with Horseradish Sauce
Roast Leg of Local Lamb with Mint Sauce
Pumpkin & Mushroom Roast Slice *(v,ve option)*
The above main courses are served with yorkshire pudding (gr), gravy, roast potatoes, honey roast parsnips, cauliflower cheese (gf), carrots, green beans, and braised red cabbage
Cauliflower, Spinach & Lentil Pie *served with new potatoes, seasonal vegetables and gravy (ve)*
Steak & Kidney Suet Pudding *served with chips, seasonal vegetables and gravy*
Beer Battered Haddock & Chips *served with garden peas and tartare sauce (gr)*

To Follow

Lemon & Ginger Cheesecake *with cream*
White Chocolate Blondie *with vanilla ice cream*
Sticky Toffee Pudding *with toffee sauce and vanilla custard (gf)*
3 scoops of Bennetts Ice Creams & Sorbets *(ve option)*
Local Cheese Board (£2.00 supplement)
a selection of local cheeses with biscuits and homemade chutney

Please let our staff know if you have specific dietary requirements
Additional vegan options are available on request

Main Course £19.95; 2 Courses £27.95; 3 Courses £35.95
(main course child portions for children under 12 are available at £10.95)

All our food is cooked fresh to order, and our vegetables are served 'al-dente'.

The kitchen team thank you for your patience and understanding

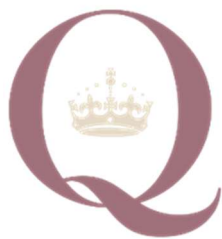
Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin.

Please ask a member of staff for more information

Discretionary Service is not included, but much appreciated when given

(v) = vegetarian; (ve) = vegan; (gf) = gluten free; (gr) = gluten free on request





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For those that aren't feeling up to a full Sunday Roast, we can also offer:

Filled Bloomer served with Salad Garnish & Chunky Chips

£13.95

Today's Fillings: Roast Beef & Horseradish Sauce (*gr*)
 Prawn Cocktail & Cucumber (*gr*)
 Cheddar Cheese & Homemade Apple Chutney (*v,gr*)

We apologise, but these options are not available in the restaurant area

PUB NEWS !

FISH & CHIP QUIZ NIGHT

Join our Quizmaster at 19.30 on **Tuesday 9th September**
£2 per person for the prize pot. £10 for Quizzers Fish & Chips. Max 6 per team

BACKGAMMON NIGHT

Join us for some competitive backgammoning (is that a word ?) – no experience required.
Just turn up **from 19.00 on Tuesday 23rd September**

FISH & CHIP QUIZ NIGHT

Join our Quizmaster at 19.30 on **Tuesday 7th October**
£2 per person for the prize pot. £10 for Quizzers Fish & Chips. Max 6 per team

STEAK NIGHT

Always popular !! Book now for **Thursday 23rd October**

FESTIVE MENU NOW BOOKING !!

We know it's early, but some sessions are already full ! Book soon to ensure your desired time and date !!

We are showcasing the work of local artists in our Dining area. All artworks are for sale with **20% of the proceeds being donated to charity**. Over time we will expand the number of artworks to other areas of the pub. If you are interested in displaying your artworks, please let us know

For more details on any of the above, please ask a member of staff, or visit our website www.queenelizabethinn.co.uk

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