

Queen Elizabeth Inn, Elmley Castle

Light Meal Menu

13th-17th May 2026

During our kitchen renovation, we are offering a selection of light eating options

Thank you for your patience and understanding

Our Café will remain open during this period, serving the usual selection of teacakes, homemade cakes, traybakes and scones together with a wide selection of premium teas and organic coffee

Savoury Snacks

Roasted Tomato & Red Pepper Soup served with a cheese & chive scone (v, ve option)	£8.95
Scotch Egg served with horseradish mustard	£5.45
Pork Pie served with red onion marmalade	£5.95
Pork Pie with Apple served with red onion marmalade	£6.25
Sausage Roll served with chilli jam	£5.95
Beef Pastey served with brown sauce	£6.95
Garlic & Rosemary Focaccia served with mixed olives and balsamic olive oil dip (v,gr)	£7.95

Light Meals

Ploughman's Platter including portions of ham, pork pie, scotch egg, cheddar cheese, brie, pickled onion, apple & sultana chutney and a wholemeal roll with butter (v option)	£15.95
Roasted Vegetable & Goats Cheese Quiche with a balsamic glaze and served with dressed mixed leaves (v)	£11.45
Jacket Potatoes served with coleslaw and dressed mixed leaves	
Coronation Chicken	£9.95
Prawns in Marie Rose Sauce	£9.95
Baked Beans & Cheddar Cheese (v)	£8.95

Filled Rolls

<i>Filled wholemeal rolls served with coleslaw and salted crisps</i>	
Hummus with Roasted Red Pepper (v,ve option)	£8.95
Smoked Salmon & Cream Cheese	£8.95
Ham & Tomato with Mustard Mayonnaise	£9.95
Coronation Chicken with Coriander	£9.95
Mature Cheddar with Apple & Sultana Chutney (v)	£8.95
Prawn Cocktail	£9.95

Desserts

Chocolate Brownie served with vanilla ice cream (gf)	£7.95
Bennetts Ice Cream family farm made, and priced per scoop. Please ask for flavours (gf, ve option)	£2.50
Cheese & Biscuits a selection of cheeses with biscuits, homemade chutney, grapes and celery	£10.50

SUNDAY SPECIAL (only available on 17th May)

Hot BBQ Pulled Pork Baps served with coleslaw and dressed mixed leaves	£12.95
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ve = vegan v = vegetarian vr = vegetarian option gf = gluten free gr = gluten free option

Please let us know of any dietary requirements – we will always do our best to accommodate

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

The kitchen team thank you for your patience whilst your meal is freshly prepared from largely homemade and locally sourced ingredients

Discretionary Service is not included – but is much appreciated by our hard-working staff when given