


# Starters

**Soup Of The Day**  **£7**

**Aromatic Middle Eastern Hummus**  **£9**

*Served with toasted Lebanese bread, pickled gherkins & spiced paprika*

**Iberian Gourmet Ham & Cheese Board** **£18.50**

*Iberian Serrano ham (acorn-fed), cured Manchego cheese, blue cheese, French goat's cheese, biscuits, homemade bread & grapes*

**Revuelto Iberico** **£13.50**

*Scrambled eggs with chorizo, peppers, potatoes & crusted Manchego cheese with Iberian Serrano ham (acorn-fed)*

**Burrata Bruschetta** **£12**

*Served with confit cherry tomatoes, basil olive oil, cured prosciutto, garlic olive oil & black olive tapenade*

**Croquettes** **£12**

*Plantain & Mozzarella, Iberian Ham, Lobster*

**Chickpea & Coriander Falafel**  **£11.50**

*Served with grilled vegetables & sweet chilli sauce*

**Sesame & Ginger King Prawn Tempura** **£13.50**

*Served with wasabi mayonnaise & aji amarillo sauce*

**Panko Breaded Chicken Goujons** **£10.50**

*Served with our Queen's Red Mayo*

**Mini Burger Duo** **£11**

*Prime beef burger & Thai style pork belly*

**Cheese Fondue** **£10**

*Served with a selection of rustic croutons*

# Salads

**Warm Hoisin Crispy Duck Salad** **£16**

*Caramelised pear, mesclun & pomegranate salad with a lime & sesame vinaigrette*

**Grilled Goat's Cheese Salad** **£14.50**

*Baby greens, sun-dried tomatoes, caramelised shallots, dates & walnuts with a balsamic dressing*

**Chicken & King Prawn Salad** **£15.50**

*Chicken, king prawns, avocado, rocket, black olives & Queen's dressing*

**Mezze Platter To Share**  **£18**

*Aromatic hummus, grilled aubergines, sliced avocado, roasted tomatoes, courgettes & warm flat bread*

**Tofu Korma**  **£14**

*Served with naan bread & wild basmati rice*

**Loaded Sweet Potato**  **£13**

*Kidney beans, tomato sauce, guacamole, toasted cashew nuts & watercress salad*

# Vegan

# Lunch

## Main Dishes

### Chicken Roulades Wrapped in Bacon £16.50

Served in a creamy mushroom sauce, accompanied by sliced oven baked potatoes, onions & peppers

### Slow Cooked Pork Shank £19

Served with potato terrine & wine braised sweet shallots

### Roasted Duck Breast £20

Served with a sweet orange & balsamic reduction, zucchini noodles, crispy new potatoes & sweet potato crujiente

### Iberian Pork Fillet Steak £21

Served with a Serrano ham & Pedro Ximénez sauce, accompanied by grilled polenta

### Grilled Beef Fillet Steak £26

Served with triple cooked chips & wilted baby spinach, with a choice of spicy harissa sauce or creamy peppercorn sauce

### Beer Battered Atlantic Cod £15

Served with pea puree, tartar sauce & triple cooked chips

### Squid Ink Linguine £18.50

Served with calamari, garlic butter sauce & parsley

### Rosada £18.50

Rolled "Rosada" fillet with spinach & peppers, served with a Hennessy Cognac creamy sauce & aromatic rice

### Octopus "Braseado" £19

Served with our signature couscous salad, crujiente de boniato & mojo picon sauce

### Soy And Lime Seared Salmon Fillet £21.50

Served with avocado, wakame & honey fried banana

### Rosemary Infused Wild Sea Bass Fillet £23

King prawns, melting potatoes & white dill sauce

## Burgers & Sarnies

### Black Angus Beef Burger £13.50

Topped with caramelized onion, smoked bacon & melted mature cheese, served with triple cooked chips

### "Rustica Vegana" £14.50

Quinoa, lentil & spinach patty, hummus, fresh baby spinach, avocado sauce & triple-cooked chips

### Grilled Caribbean Chicken Sandwich £13.50

Served with mango salsa & sweet potatoes Chips

## Vegan Sides

Triple Cooked Chips  £6

Oven Roasted Sweet Potato Chips  £6.50

Ginger Basmati Rice  £6

Mix Grilled Vegetables  £7

## Desserts

Cheesecake

£5

Banoffee Pie

£5

Chocolate Coulant

£5

Tiramisu

£5

Gluten free dessert options are available for £6

# Lunch