



QUEEN ADELAIDE

Sample Sunday Roast Menu

12 noon to 9.30pm

Glass of Aspoll Mulled Cyder	£3.50
Bread with aioli, olive oil & balsamic vinegar	£3.00
Bread with marinated olives & aioli	£4.50
Roast vegetable & butterbean	£4.50
Seasonal salad of endive, pear, walnuts, honey roasted red onion, Shropshire blue & croutons	£5.50
Wild game & foie gras terrine, chutney & toast	£7.00
Ale poached ox tongue, puy lentils, mustard fruits & tarragon	£6.50
Home cured gravadlax with potato blini, dill & mustard	£6.50
Chilli & garlic prawns, aioli and toast	£6.50
Moules Marinière (<i>main portion served with French fries</i>)	£6.50/11.00
Trio of Pork:	£9.50
Pork rilette, breaded pigs cheeks, potted ham, sauce gribiche, cornichons & toast	
Mediterranean Platter:	£13.50
Lamb kofte, Merguez sausages, marinated olives, hummus, pitta, halloumi, grilled Mediterranean vegetables	

Sunday Roasts:

Served with roasted potatoes, sprout tops, Savoy & red cabbage, roasted root vegetables & Yorkshire pudding

Half roast Suffolk farm chicken , bread sauce	£13.00
Slow roast Kilravock pork belly , apple sauce	£13.00
Roast Scottish strip loin of beef , horseradish	£13.50
West Devon lamb rump , mint sauce (<i>20 mins cooking time</i>)	£15.00
Grilled vegetable & goats cheese tart with braised mushrooms	£12.00
Children's Sunday roast (includes <i>ice cream</i>)	£7.00

Chargrilled sea bass fillet with chorizo, pepper & chickpea stew, saffron aioli	£14.00
Chicken, leek & bacon pie, mash & winter greens	£12.50
Winter vegetable crumble served with cheesy leeks & new potatoes	£10.75
Angus beef burger, crispy bacon, Emmental, gherkins & hand cut chips	£11.00
Beef bourguignon, dauphinoise potatoes & curly kale	£13.50

All our meat is traceable to farm of origin & sourced within the British Isles & our fish is sourced from sustainable stocks

Sides: Wilted Spinach, Mashed potato, Hand cut chips, French fries, Savoy cabbage, Mixed leaf salad	£3.00 each
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Cheese board;

A selection of English & Irish cheeses served with grapes, biscuits & crackers, chutney	£7.50/£10.50
Chocolate fondant with Dorset clotted cream (<i>15mins cooking time</i>)	£5.00
Apple & blackberry crumble with custard	£5.00
Eton mess	£5.00
Sticky toffee pudding with vanilla ice cream	£5.00
Pannatone bread & butter pudding, dulce de leche ice cream	£5.00
Affogato, espresso poured over vanilla ice cream	£4.00

An optional service charge of 10% will added to your bill in table serviced areas.

All gratuities go directly to staff, Thank you