



# QUEEN ADELAIDE

## Sample Dinner Menu 6.00pm to 10.30pm

Bread with aioli, olive oil & balsamic vinegar	£3.00
Bread with marinated olives & aioli	£4.50
Soup of the day	£4.50
Seasonal salad of pumpkin seeds, pomegranate, sultanas, celery, deep fried halloumi, lemon & cumin	£5.50
Smoked trout, rocket, quails egg, Lilliput capers, romesco sauce	£7.00
Thinly sliced speck ham, hot mustard, dill pickle & toast	£6.50
Sautéed tiger prawns, sundried tomatoes, confit garlic & coriander	£6.50
Poached duck egg, truffled leeks & toast soldiers	£6.00
Pan fried Cotechino with angel hair pasta, chilli, parsley, olive oil	£6.50
Salt and pepper squid, samphire, saffron aioli	£6.50
Moules Marinière ( <i>main portion served with French fries</i> )	£7.00/11.00
Trio of Pork:	£9.50
Pork rilette, breaded pigs cheek, potted ham, sauce gribiche, cornichons & toast	
Mediterranean Platter:	£13.50
Lamb kofte, Merguez sausages, marinated olives, hummus, pitta, halloumi, grilled Mediterranean vegetables	
Milk poached smoked haddock; mash, wilted spinach & parsley sauce	£13.00
Salmon encroute with bok choy & saffron lentils	£14.50
Classic Coq au Vin, fondant potatoes & french beans	£13.00
28 day dry aged rib eye steak, hand cut chips, mixed leaf & peppercorn sauce. (or Bordelaise add £1.50)	£17.00
Traditional cottage pie with braised red cabbage, carrot & swede puree	£12.50
Eggplant parmigiana di melanzane, rocket & parmesan	£10.75
Angus beef burger, crispy bacon, Emmental, gherkins & hand cut chips	£11.00
Char grilled rare breed Middlewhite pork chop with a butterbean, celeriac, bacon & Suffolk cider stew	£13.50
Confit shoulder of West Devon lamb, ratatouille	£15.00
<i>All our meat is traceable to farm of origin &amp; sourced within the British Isles &amp; our fish is sourced from sustainable stocks</i>	
<i>Children's meals are available, please ask staff for details</i>	
Sides: Wilted Spinach, Mashed potato, Hand cut chips, French fries, Curly kale, Mixed leaf salad	£3.00 each
Cheese board;	
A selection of English & Irish cheeses served with grapes, biscuits & crackers, chutney	£7.50/£10.50
Bitter chocolate tarte, cointreau crème fraiche	£5.00
Plum and sherry trifle	£5.00
Baked vanilla cheesecake, blue berries	£5.00
Sticky toffee pudding, dulce de leche ice cream	£5.00
Pannatone bread & butter pudding, vanilla ice cream	£5.00
Affogato, espresso poured over vanilla ice cream	£4.00
Selection of ice creams & sorbets	£4.50