

Queens Road

RESTAURANT, BAR & GRILL

www.queensroad-restaurant.co.uk

While You Wait

Baked Bread (v) olive oil & herb butter	£3
Baked Garlic Bread (v)	£3
Marinated 'Olive et Al' Olives (v)	£3
Sweet Potato Bites sour cream dip	£3
Cajun Spiced Whitebait tartare sauce	£3
Sticky BBQ Wings red slaw	£4

Starters

Roasted Squash, Parsnip & Celeriac Soup (v) chilli croutons
Smoked Haddock & Shallots Fishcake pea & chive purée, crème fraîche
Pressed Free Range Ham Hock Terrine apple chutney, pickles, sourdough
Goats Cheese, Beetroot & Hazelnut Tart (v) rocket salad, pepper pesto
Crayfish & Prawn Cocktail chicory, avocado, Marie-rose sauce, toasted bread
Seared Dry Aged Beef pickled beetroot, cauliflower & white truffle, crispy capers
Lemon & Chilli Tempura Soft Shell Crab garlic mayonnaise, crisp salad

Salads

Cotswolds Chicken Breast baby gem lettuce, duck egg, brioche & herb croutons, shaved 'Old Winchester' cheese, Caesar dressing
Grilled Spiced Halloumi (v) roasted butternut squash, beetroot, charred shallots, garlic & herb dressing
Confit Aylesbury Duck Leg warm Somerset brie, orange, pomegranate, tarragon & lime vinaigrette

Vegetarian

Grilled Root Vegetable Wellington (v) roasted pepper sauce, sauté potato
Char-grilled Pepper and Tomato Linguine (v) black olive, confit garlic, 'Old Winchester' cheese
Grilled Tofu and Vegetable Hanging Skewer (v, vegan) sweet potato, red onion and aubergine, curry infused rice, tomato and red onion salad

Dish of the Day

Join us throughout the week for specially crafted evenings, ask your server for further details.

Monday

QR Burger Club

selection of handmade burgers with our guest craft beers

Tuesday

Low 'N' Slow

tender & packed full of flavour

Wednesday

Steak Nights

showcasing great steaks from our partner 'Aubrey Allen' with a glass of wine

Thursday

Modern Classics

traditional & classic British dishes given the Queens Road twist

Friday

Catch of the Day

fresh catch of the day from our partner at Brixham Market

Saturday

Seasonal Celebration

'Best in Season' chef's specials using only fresh, local & seasonal produce

Sunday

Traditional Roast

roast of the day with all the trimmings!

Mains

South Coast Pan-fried Cod

Devonshire crab & pea risotto, shellfish broth

Cornish Lamb Shank

smoked garlic & thyme marinade, chive mash, Chantenay carrots, red wine & rosemary Jus

Line Caught Fish 'n' Chips

Brixham market haddock, fat cut chips, mushy peas

Norfolk Pork Medallions

from 'Jimmy Butlers' free range farm, black pudding, curly kale, streaky bacon, apple & cider cream sauce

Brixham Mussel Pot

lemongrass, white wine, dill & cream sauce, French fries

Corn-fed British Chicken

pan-fried breast & confit leg, celeriac purée, girolle mushrooms, Lyonnaise potatoes, chicken jus

Slow Braised Beef Ribs

garlic smoked paprika, chilli, red slaw, sweet potato fries, onion rings

Queens Road Grills

The Queens Road Burger

8oz Hereford beef burger, cheddar cheese, onion rings, chilli mayo, brioche bun, fries

+ Crispy Streaky Bacon
+ Spicy Chorizo Sausage
+ Sauté Mushroom

The Royal Burger

8oz Hereford beef burger, pulled pork, flat mushroom, blue cheese, streaky bacon, onion rings, pickles, brioche bun, fries

Cajun Spiced Chicken Burger

sauté peppers, cheddar cheese, sour cream, Kaiser bun, fries

Dry Aged Rump Steak Hanging Skewer

grilled peppers, onion, fat cut chips, onion rings, red slaw

Crispy Lemon Chicken

sauté peppers, capers, shallots, chilli, cherry tomato, fries

Steaks

All our steaks are hung & dry aged for 21-days

8oz Rump £3 supp
8oz Ribeye £5 supp
6oz Fillet Medallions £5 supp

The QR Mixed Grill £5 supp

4oz rump, beef rib, Cajun chicken breast, Cotswold sausage, pulled pork bon bon

8oz Norfolk Pork Chop
'Jimmy Butler' free range

All of our steaks are served with your choice of one side & one sauce.

Side orders (v) £2.5

Fat Cut Chips
French Fries
Sweet Potato Fries
New Potatoes
Chive Mash
Onion Rings
Honey Glazed Root Vegetables
Mac 'N' Cheese
Green Salad
Roasted Squash
Beetroot & Hazelnut Salad

Sauce £1.5

Peppercorn, Béarnaise, Blue Cheese, Red Wine

If you have an allergy to any food please ask a member of staff and they will be able to assist. All weights are approximate uncooked weights. All prices include VAT at the national prevailing rate.

Desserts

Warm Ginger Tart (v)
spiced plum compote,
clotted cream ice cream

Brioche Bread & Butter Pudding (v)
cinnamon drizzle,
vanilla cream

**Baked Vanilla
Cheesecake** (v, gf)
forest fruit compote

Crème Brûlée (v)
homemade shortbread,
blackberry compote

Chocolate Torte (v)
brandy syrup, hazelnut
dust, orange crisps

Lemon Tart (v)
raspberry shot,
yoghurt ice cream

Indulgent Chocolate Sundae (v)
chocolate cookie, chocolate
warm sponge, chocolate
honey comb, waffle,
strawberry purée, orange
chocolate sauce & whipped
cream

Selection of British Cheese

Selection of 3 cheeses
Selection of 5 cheeses

£2 supp
£4 supp

Including: organic oat cakes,
celery & homemade chutney

Quicke's Mature Cheddar (v)
The Quicke family of Devon has been in dairy on the same farm just north of Exeter for over 450 years! All their cheddar is matured slowly on wooden shelves for at least 12 months, wrapped in muslin cloth, giving a real depth & complexity of flavour.

Shropshire Blue (v)
This award-winning Blue Shropshire cheese has an exquisite, nutty flavour, shot through with spicy notes. Its delightful taste & creamy texture are matched by its beautiful appearance, as blue veins radiate through its deep-orange body.

Cerney Goats Cheese (v)
Made by hand using unpasteurised goats milk & vegetarian rennet, the Cerney Pyramid is a full fat Valencay-type cheese made from a unique starter. Shaped like a truncated pyramid & coated with an oak ash/sea salt mix from France.

Tunworth
Stacey Hedges only started making cheese in 2004. Tunworth became Supreme Champion at the British Cheese Awards in 2006 & again in 2013, an incredible achievement. The cheese has the thinnest possible rind, an undulating surface & a profoundly fruity tang.

St Oswald
St Oswald is a small rind washed semi-soft cheese which becomes richer, stronger & more aromatic as it ages. It is normally matured from one to 3 months during which time the rind changes from yellow to orange-brown.