

Queens Road

MEDITERRANEAN KITCHEN

DAILY SPECIALS
ASK A MEMBER OF OUR TEAM
FOR TODAY'S DISHES

SHARED PLATES AND MEZES

CHOOSE ANY THREE FOR £12

Garlic & Herb Doughballs £4.95
with garlic aioli (v)

Garlic & Mozzarella Flatbread £4.95 (v)

Marinated Olives £4.00
from our partners at 'Olive et Al' Dorset (v)

Air-dried Rosemary Cured Salami £6.00
award winning salami from 'Lane Farm' Suffolk

Baked Chorizo £5.50
in red wine & balsamic onions

Mini Beef Dandy Ribs £5.50
slow cooked in harissa with a sweet pepper ketchup

Oven Baked Tacos £4.95
with a spiced aubergine dip (v)

Sweet & Spicy Pepperbica Peppers £5.50
with mini shoots & aged balsamic (v)

Halloumi Fries £5.95
with cauli-rice & a spiced Turkish pesto (v)

Beef Nachos £5.95
with guacamole & sour cream

Prawn Gamberoni Bruschetta £7.95
cherry tomatoes, rocket & chilli

Crispy Fried Squid £6.95
with a Tuscan caponata & watercress salad

Chicken & Vin Santo Liver Parfait £6.50
with focaccia toast & chilli jam

Antipasti Platter £8.00
selection of cured 'Lane Farm' Suffolk salami, baked bread, mozzarella marinated in mint & lemon & an olive tapenade

SALADS

AVAILABLE AS STARTERS OR MAINS

Baked Pumpkin, Fig & Gorgonzola £6.50 - £12.50
on a salad of rocket, watercress & candied walnuts (v)

QR Caesar £6.50 - £11.95
baby gem, coddled egg, anchovies, croutons, shaved cheese & Caesar dressing

Superfood Salad £6.95 - £14.50
avocado, quinoa, golden beetroot, pomegranate, cottage cheese
& sweet potato crisps (v)

Add char-grilled chicken breast or roasted salmon fillet for £4.00

QR PASTA

AVAILABLE AS STARTERS OR MAINS

Heritage Pumpkin & Sage Ravioli £7.50 - £14.95
in a mascarpone & squash butter sauce (v)

British Game & Pancetta Ragù £7.50 - £14.95
with crispy salumi & penne pasta

Four Cheese Tortelloni £7.50 - £14.95
in a Scotch bonnet & plum tomato sauce (v)

Squid Ink Linguini £7.50 - £14.95
garlic-fried chilli prawns & scallops in a saffron cream

Slow-Cooked Beef & Chianti Ragù £7.50 - £14.95
with pappardelle

MAINS

Pan-Fried Salmon £17.95
balsamic roasted beets & carrots, whipped ricotta
& chermoula sauce

Rope Grown Mussels £14.95
in a chorizo, saffron & chive broth with baked sour
dough bread

Corn-Fed Chicken Saltimbocca £16.95
white wine sauce with confit potatoes & garlic-fried
seasonal greens

Black Truffle Risotto £14.95 (v)
with nut roasted cauliflower & 'Old Winchester' cheese shavings

Lamb Kleftiko £17.95
Cornish lamb slow braised for 12 hours with roasted
Maris potatoes, feta, olives & sundried tomatoes

Turkey Milanese £17.95
breaded Norfolk turkey wrapped in prosciutto ham topped
with a fried egg & truffle butter with a watercress

Free Range Porchetta £15.95
Suffolk pork cooked for 18 hours stuffed with
cranberries & sultanas, with maple roasted
pumpkins & a pomegranate gravy

GRILLS AND STEAKS

Lamb Rump £15.95
marinated in chilli spiced dukkah with an aubergine &
Tuscan bean stew & kale pesto (contains nuts)

The Classic QR 8oz Burger £15.95
with mozzarella, onion rings, chilli mayo, brioche bun & fries

QR Chicken Burger £15.50
marinated in buttermilk, chorizo, onion rings, smoky pepper
ketchup, brioche bun & fries

All steaks are served with thick cut chips & a salad
of watercress & rocket topped with a spiced Zhoug pesto.

8oz Rump £18.50
full of flavour & has a lovely texture

8oz Ribeye £22.00
the butcher's steak, with plenty of marbling,
this cut is full of flavour

8oz Hanger £18.50
prized for its flavour & for being very lean

8oz Sirloin £22.00
a tender & lean steak with a lingering flavour,
the claret of all steaks

Steak Extras
grilled garlic prawns **£5.50** | bearnaise sauce **£2.50**
red wine sauce **£2.50** | blue cheese sauce **£2.50**
fried egg in truffle oil **£3.50** | peppercorn sauce **£2.50**

SIDE DISHES £3.50 EACH

french fries | thick cut chips | sweet potato fries | green salad with balsamic dressing | sauté winter greens, with chilli & garlic
garlic roasted new potatoes with rosemary | heritage carrots & beets in smoked garlic butter | creamed mash potato

A 10% discretionary service charge is added to your bill.

If you have an allergy to any food please ask a member of staff and they will be able to assist. All weights are approximately uncooked weights. All prices include VAT at the national prevailing rate.
(v) vegetarian. Visit our website for more information: www.queensroad-restaurant.co.uk.

Queens Road

MEDITERRANEAN KITCHEN

COCKTAILS

Mojito £6.95

white rum with limes, mint, sugar, muddled together & churned with crushed ice. Topped with soda

Cosmopolitan £6.95

vodka & Cointreau, shaken with limes & cranberry juice

Bloody Mary £6.95

vodka & tomato juice seasoned with Worcester sauce, Tabasco, salt, pepper & lime

Pina Colada ££6.95

rum, coconut cream, pineapple juice and double cream

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Simply Add Tonic

great gins served with a range of Fever Tree Tonics

Hendricks	25ml	41.4%	£4.10
Bombay	25ml	40%	£3.40
Gin Mare	25ml	42.7%	£4.20
Tanqueray	25ml	43.1%	£3.60
Whitley Neill Orange	25ml	43%	£3.70
Whitley Neill Quince	25ml	43%	£3.70
Whitley Neill Raspberry	25ml	43%	£3.70
Gordons Sloe Gin	25ml	26%	£3.30
Gordons Pink Gin	25ml	37.5%	£3.30
Beefeater	25ml	40%	£3.10
The Botanist	25ml	46%	£3.80
Bulldog	25ml	40%	£3.40

DRAUGHT BEER & CIDER

	SIZE	ABV	PRICE
Heineken	Pint	5%	£4.50
	Half	5%	£2.70
Amstel	Pint	4%	£4.25
	Half	4%	£2.40
Purity Guest Ale Purity Brewing Co. Warwickshire	Pint	Various	£4.60
	Half	Various	£2.50
Symons Cider	Pint	4.5%	£3.80
	Half	4.5%	£2.00

BOTTLED BEER & CIDER

Pure Ubu, Ale Purity Brewing Co. Warwickshire A distinctive, full flavored beer with a sweeter finish	500ml	4.5%	£4.90	
MAD GOOSE, ALE Purity Brewing Co. Warwickshire Zesty pale ale with a Smooth and citrusy finish	500ml	4.2%	£4.90	
BEERS	Peroni	330ml	5.1%	£3.95
	San Miguel	330ml	5%	£3.95
	Estrella	330ml	4.6%	£3.95
	Birra Moretti	330ml	4.6%	£3.95
	Sol	330ml	4.5%	£3.50
	Guinness	520ml	4.2%	£4.75
CIDER	Rekordelig Strawberry & Lime	500ml	4%	£4.75
	Rekordelig Apple Cider	500ml	4%	£4.75
	Rekordelig Wild Berries	500ml	4%	£4.75

VODKA

Absolut, Sweden	25ml	40%	£3.00
Belvedere, Poland	25ml	40%	£3.60
Sipsmith, London	25ml	40%	£4.00

RUM

Bacardi Carta Blanca, Cuba	25ml	37.5%	£3.20
Captain Morgan's Dark	25ml	40%	£3.00
Captain Morgan's Spiced	30ml	40%	£3.20

WHISK(E)Y

Please ask your server for our selection

COGNAC

Martell VS***, France	25ml	40%	£3.50
Gautier Cognac, France	25ml	40%	£4.60

SOFTS & MIXERS

Coca Cola	330ml	£2.95
Diet Coke	330ml	£2.75
Feel Good Drinks	275ml	£3.25
	Still Cranberry & Pomegranate	
	Sparkling Apple & Edlerflower	
	Sparkling Cranberry & Lime	
Still Orange & Mango		
Appletiser	275ml	£3.20
Fever Tree Tonics	200ml	£2.40
Fever Tree Soda Water	200ml	£2.00
Fever Tree Ginger Ale	200ml	£2.40
Fever Tree Ginger Beer	200ml	£2.40

MINERAL WATER

Belu Still or Sparkling	330ml	£2.20
Belu Still or Sparkling	750ml	£3.80

WHITE WINE	175ML	250ml	500ml	BOTTLE
Madregale Bianco Chardonnay Blend, Cantina di Tollo 2016 An attractive straw yellow colour, a pleasant ripe apple nose and a citrus-edged	£5.75	£7.70	£15.00	£23.00
Pinot Grigio, Rosa Bianca, Cantina Rose Bianca 2016 Fresh, lively dry white with a distinctive note of ripe lime and a hint of almond	£5.25	£7.30	£14.00	£22.00
CASA Maria Verdejo, Agricola La Castellana 2016 Vividly crunchy Verdejo. Delicately fragrant with hints of green apple and fennel	£6.00	£8.20	£16.00	£24.00
Brookford Estate Chardonnay Semillon 2016 Fresh clean white with a hint of grassiness on the nose and an easy citrus-infused butteriness	£6.25	£8.40	£17.00	£25.00
Sauvignon, Casa Azul 2016 Fragrance of tropical fruits and white flowers. Ripe gooseberries and currants with a suggestion of nectarine	£7.20	£8.80	£18.50	£26.00

ROSE WINE

Madregale Rosato, Cantina Di Tollo 2016 Mid cherry colour with plenty of succulent red berry fruit and some pepper notes	£5.75	£7.70	£15.00	£23.00
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SPARKLING

	125ML	250ML	500ML	BOTTLE
Fior de Cassia Frizzante Tappo, Prosecco Region Cantina Bernardi NV - Veneto Blanched almonds, white flowers and pear skin; soft palate with apple flavours and a dry finish	£6.50	-	-	£29.00
J.P Deville Carte Noire NV Champagne A very balanced champagne with the golden hues and intense flavours of Pinot Noir and the delicate flavours of Chardonnay	-	-	-	£55.00

RED WINE

Madregale Rosso, Cantina di Tollo 2016 Pale cranberry red colour, attractive nose of dried cherries and tea-rose and a pleasant herbal edge	£5.75	£7.70	£15.00	£23.00
Villa Saint-Jean, Carignan Blend, Vin de Pays d'Oc 2016 Mediterranean blend with Grenache and Carignan. Red fruit aromas of cranberries and red cherries. Light, clean and fresh on the palate	£6.00	£8.20	£16.00	£24.00
Shiraz-Malbec, Villa Vieja 2016 This is a modern fruity red with lots of colour oozing with damson, sour cherries and liquorice.	£6.25	£8.40	£17.00	£25.00
Rioja Montesc, Bodega Classica 2013 A red wine with all the silky softness you would expect from a oaked Rioja, but much juicier with more red fruit flavour	£6.20	£8.60	£17.00	£26.00
Saint-Cirice Merlot-Syrah, Château de Saint-Cyrgues, Vin de Pays du Gard 2015 Warm nose of sweet blackberries, strawberries and damsons, soft and juicy on the palate with a touch of pepper	£6.00	£8.30	£16.00	£25.00