

Queens Road

MEDITERRANEAN KITCHEN

BREADS & SHARERS

Garlic & Herb Doughballs £3.50
with garlic aioli (v)

Garlic & Mozzarella Flatbreads £4.50 (v)

Marinated Olives £4
from our partners at 'Olive et Al' Dorset (v)

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

Platter of Suffolk Salami £6
award winning air-dried salami cured
with rosemary

STARTERS

Seasonal Soup of the Day £5.50
served with toasted focaccia & herb butter

Heritage Tomato Bruschetta £5.50
with whipped ricotta & aged balsamic (v)

Scottish Crayfish £6.95
with cherry tomato, crispy baby gem, avocado
& brown crab mayonnaise

Cajun Spiced Fritto Misto £7.95
whitebait, calamari, king prawns & mussels
lightly fried & served with a smoky garlic & lemon
aioli

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

Antipasti Platter £8
cured Suffolk 'Lane Farm' salami air dried with
fennel & rosemary, baked bread, mozzarella
marinated in mint & lemon, olive tapenade

Stuffed Arancini Balls £5.95
with beef ragu, peas & chilli tomato sauce

SALADS

Baked Goat's Cheese £6.25 | £10.50
with hazelnut crust on a salad of rocket, candy
beetroot & treacle roasted apple (v)

Caprese £6.25 | £10.50
buffalo mozzarella & heritage tomatoes with aged
balsamic & a lemon pesto (v)

QR Caesar £6.25 | £10.50
baby gem, coddled egg, croutons, shaved cheese
& Caesar dressing (v)

Add char-grilled chicken for £4

The QR Superfood Salad £6.95 | £12.50
fresh avocado, quinoa, golden beetroot,
pomegranate, cottage cheese & sweet potato (v)

Add char-grilled chicken for £4

SIDES £3.50 each (v)

sauté mushrooms | garlic roasted new potatoes
with rosemary | sweet potato fries | green salad
thick cut chips | french fries | asparagus & peas
in a smoked garlic butter

QR PASTA

Squid Ink Linguini £7.50 | £13.95
garlic-fried chilli prawns & scallops in a saffron
cream

**Spiced Sausage & Ricotta Ravioli
£7.25 | £12.95**
sauté mushrooms, baby cress & a tarragon
cream sauce

Evesham Asparagus Tortelloni £6.75 | £13.50
sun blush tomatoes, olives & green pea sauce (v)

Four Cheese Tortelloni £6.50 | £12.95
in a Scotch bonnet & plum tomato sauce (v)

**Slow Cooked Beef & Chianti Ragu
£7.25 | £12.95**
with tagliatelle & grated 'old Winchester'

MAINS

Seabass Papillote £16.95
confit fennel, fennel weed, giant cous cous,
chilli, tomato & shellfish

Roasted Sea Trout £15.95
in a chowder of Cornish clams, fennel & wild
samphire

Norfolk Pork Saltimbocca £16.50
cooked in a sage butter & white wine sauce
with roasted new potatoes tossed in pesto &
seasonal vegetables

Wild Mushroom & Pea Risotto £12.95
'old Winchester' cheese shavings (v)

Spiced Borlotti Bean Tacos £12.95
crispy baby gem, sour cream & guacamole
with thick cut chips (v)

Chicken Milanese £14.50
pan-fried, breaded chicken breast wrapped in
parma ham, with rocket & red onion salad, garlic
roasted mid potatoes

THE GRILL

Cornish Lamb Cutlets £17 (£3 supp*)
marinated in a harissa rub with sweet potato mash,
roasted cherry tomatoes & a mint verde

The Classic QR 8oz Burger £14
with cheddar cheese, onion rings, chilli mayo,
brioche bun & fries

The Chicken Burger £14
with smashed avocado, sundried tomato
salsa, chorizo, brioche bun, onion rings & fries

Paprika Smoked Half Chicken £14
with a sweet radish & lemon salad & thick
cut chips

STEAK

Aubrey's Dry-Aged Beef comes from traditional breeds sourced predominantly from the South West of England & the North East of Scotland. The cattle are naturally reared for over 24 months, the beef is matured on the bone for a minimum of 21 days to intensify the flavour & ensure tenderness.

All our steaks are served with thick cut chips & a salad of watercress & rocket.

8oz Rump £18 (£5 supp*)
full of flavour & has a lovely texture

8oz Ribeye £22 (£8 supp*)
the butchers steak, with plenty of marbling

8oz Hanger £16.50
prized for its flavour & for being lean

8oz Sirloin £22 (£8 supp*)
a tender & lean steak with a lingering flavour

STEAK EXTRAS

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

DESSERTS £6 each

Passion Fruit Crème Brulee
with almond pistachio biscotti (v)

Dark Chocolate & Raspberry Brownie
with salted caramel ice cream (v)

Vanilla Bean Panna Cotta
with baked peaches & strawberries

Sicilian Lemon Cheesecake
with a spiced berry compote (v)

Affogato
vanilla ice cream with hot espresso (v)
Add any house spirit for £3.50

Lovingtons Somerset Ice Cream & Sorbets
ask your server for today's choice (v)

Selection of British Artisan Cheeses £8
with organic oatcakes & chutney

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COCKTAILS

Mojito £7

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

Cosmopolitan £7

vodka & Cointreau, shaken with limes & cranberry juice

Bloody Mary £7

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

Margarita £7

tequila, triple sec & lime shaken & strained

GIN

Simply Add Tonic

great gins served with a range of Fever Tree Tonics

Beefeater London Dry	25ml	40%	£3.50
Hendricks	25ml	41.4%	£4.30
Bombay Sapphire	25ml	40%	£3.80
Langley's No8	25ml	41.7%	£4.20
Tanqueray London Dry	25ml	43.1%	£3.90
Gin Mare	25ml	42.7%	£4.60
The Botanist	25ml	46%	£4.60
Bulldog	25ml	40%	£3.60

DRAUGHT BEER & CIDER

	SIZE	ABV	PRICE
Heineken	Pint	5%	£5
	Half	5%	£2.60
Amstel	Pint	4%	£4.50
	Half	4%	£2.40
Purity Guest Ale Purity Brewing Co. Warwickshire	Pint	Various	£5
	Half	Various	£2.60
Symons Cider	Pint	5.5%	£4
	Half	5.5%	£2.10

CRAFT BEERS

Pure Ubu, Ale Purity Brewing Co. Warwickshire A distinctive, full flavored beer with a sweeter finish	500ml	4.5%	£5
Lawless, Larger Purity Brewing Co. Warwickshire Great lager with dash of hops & citrusy finish	330ml	4.5%	£4.50
Bitter & Twisted Harviestoun Brewing, Scotland deep amber colour with sweet malt & bitter hops	330ml	4.2%	£4.50
Meantime London, Pale Ale Meantime Brewery, London American Cascade citrus hops paired with Kentish Golding hops for the traditional bitterness expected with a pale ale	330ml	4.3%	£4.50
Brooklyn Larger Brooklyn Brewery, USA deep amber colour with sweet malt & bitter hops	355ml	5.2%	£4.50
Saddle Black Purity Brewing Co. Warwickshire a gnarly black beer using Pilgrim, Chinook & Cascade hops to help give a full smoky and citrus aroma	330ml	5.8%	£4.50

Vodka

Absolut, Sweden	25ml	40%	£3.50
Belvedere, Poland	25ml	40%	£4.50
Sipsmith, London	25ml	40%	£5

Rum

Bacardi Carta Blanca, Cuba	25ml	37.5%	£3.50
Captain Morgan's Dark or Spiced, Jamaica	35ml	40%	£3.50

Whisk(e)y

Please ask your server for our selection

Cognac

Martell VS***, France	25ml	40%	£3.50
Martell Medallion VSOP, France	25ml	40%	£3.50

Softs & Mixers

Coca Cola & Diet Coke	330ml	£3
Belvoir Handmade Organic: Lemonade or Raspberry	250ml	£3
Frobishers Fusion: Apple & Raspberry or Apple & Mango	275ml	£3
Mixers: Fever Tree Indian Tonic Fever Tree Mediteranian Tonic Fever Tree Elderflower Tonic Fever Tree Soda Water	200ml	£2.75

Mineral Water

Belu Still or Sparkling	250ml	£2.80
Belu Still or Sparkling	330ml	£4.20

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	-	-	£31.00
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

125ml glass of wine available on request at half the price of a 250ml glass. Should a wine or vintage become unavailable we will be pleased to offer a suitable alternative.
All wines on the list contain between 8% - 15% ABV. All prices include VAT at current rate.