

# Queens Road

MEDITERRANEAN KITCHEN

**EARLY BIRD - 20% OFF EVERYTHING**  
MONDAY TO SUNDAY  
5PM - 7PM

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

## SHARED PLATES AND MEZES

CHOOSE ANY THREE FOR £10

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

**Garlic & Mozzarella Flatbread £4.50 (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 £4.95**  
with cauli-rice & a spiced Turkish pesto (v)

**Beef Nachos £5.50**  
with guacamole & sour cream

**Prawn Gamberoni Bruschetta £6.95**  
cherry tomatoes, rocket & chilli

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

**Chicken & Vin Santo Liver Parfait £5.50**  
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 £6.25 - £10.50**  
on a salad of rocket, watercress & candied walnuts (v)

**QR Caesar £6.25 - £10.50**  
baby gem, coddled egg, anchovies, croutons, shaved cheese & Caesar dressing

**Superfood Salad £6.95 - £12.50**  
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 £6.75 - £12.95**  
in a mascarpone & squash butter sauce (v)

**British Game & Pancetta Ragu £6.75 - £12.95**  
with crispy salumi & penne pasta

**Four Cheese Tortelloni £6.75 - £12.95**  
in a Scotch bonnet & plum tomato sauce (v)

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

**Slow-Cooked Beef & Chianti Ragu £6.75 - £12.95**  
with pappardelle

## MAINS

**Pan-Fried Salmon £15.95**  
balsamic roasted beets & carrots, whipped ricotta  
& chermoula sauce

**Rope Grown Mussels £12.95**  
in a chorizo, saffron & chive broth with baked sour  
dough bread

**Corn-Fed Chicken Saltimbocca £14.95**  
white wine sauce with confit potatoes & garlic-fried  
seasonal greens

**Black Truffle Risotto £12.95 (v)**  
with nut roasted cauliflower & 'Old Winchester' cheese shavings

**Lamb Kleftiko £15.50**  
Cornish lamb slow braised for 12 hours with roasted  
Maris potatoes, feta, olives & sundried tomatoes

**Turkey Milanese £15.95**  
breaded Norfolk turkey wrapped in prosciutto ham topped  
with a fried egg & truffle butter with a watercress

**Free Range Porchetta £14.95**  
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 £14.00**  
with mozzarella, onion rings, chilli mayo, brioche bun & fries

**QR Chicken Burger £14.00**  
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 £18.00**  
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 £16.50**  
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](http://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

## GIN

### 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

### Madregale Bianco Chardonnay Blend, Cantina di Tollo 2016

An attractive straw yellow colour, a pleasant ripe apple nose and a citrus-edged

### Pinot Grigio, Rosa Bianca, Cantina Rose Bianca 2016

Fresh, lively dry white with a distinctive note of ripe lime and a hint of almond

### CASA Maria Verdejo, Agricola La Castellana 2016

Vividly crunchy Verdejo. Delicately fragrant with hints of green apple and fennel

### Brookford Estate Chardonnay Semillon 2016

Fresh clean white with a hint of grassiness on the nose and an easy citrus-infused butteriness

### Sauvignon, Casa Azul 2016

Fragrance of tropical fruits and white flowers. Ripe gooseberries and currants with a suggestion of nectarine

## ROSE WINE

### Madregale Rosato, Cantina Di Tollo 2016

Mid cherry colour with plenty of succulent red berry fruit and some pepper notes

## SPARKLING

### 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

### 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

## 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

### 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

### Shiraz-Malbec, Villa Vieja 2016

This is a modern fruity red with lots of colour oozing with damson, sour cherries and liquorice.

### 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

### 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