



# The Queens Evening Menu

available on Tuesday to Saturday from 18.00 to 21.00

## Starters

Homemade Soup of the Day <i>served with crusty bread. Please see Specials Board (v) (gr)</i>	4.95	Devilled Whitebait & Calamari <i>served with garlic mayonnaise (gr)</i>	5.95
Creamy Portobello Mushrooms in Stilton <i>served on a toasted brioche bun (v) (gr)</i>	5.95	Homemade Crab Cakes <i>served with sweet chilli jam</i>	5.95
Warm Breads & Olives (to share) <i>served with balsamic vinegar &amp; olive oil (v) (gr)</i>	6.25	Duck & Orange Pâté <i>served with brioche toast (gr)</i>	5.95
Crispy Chicken Wings <i>served with a blue cheese dip (g)</i>	5.95	Mushroom & Guinness Pâté <i>served with brioche toast (v) (gr)</i>	5.95

## Sharing Boards for Two

Baked Whole Camembert <i>served with a selection of dipping breads and cranberry &amp; port chutney (v) (gr)</i>	9.95	Queens Fish Board <i>whitebait, calamari, kiln roasted smoked salmon, crab cakes, ½ pint prawns &amp; breads with crab mayo (gr)</i>	12.95
---	------	---	-------

## From the Grill

8oz Rump Steak (28 day dry aged)	18.95	<i>All our beef steaks are served with hand cut chunky chips, peas, tomatoes, onion rings and mushrooms (gr)</i>
10oz Ribeye Steak (28 day dry aged)	19.95	Add Peppercorn or Blue Cheese Sauce for just £1.95
14oz T-Bone Steak (28 day dry aged)	21.95	
16oz D-Cut Gammon Steak	13.25	<i>Served with two eggs, peas and hand cut chunky chips</i>

## Our Mains

Wye Valley Ale Battered Cod & Chips <i>with tartare sauce &amp; garden or crushed peas (gr) (ch)</i>	11.95	Grilled Halibut in Parsley Sauce <i>served with mashed potato and seasonal vegetables</i>	12.95
Traditional Scampi <i>served with hand cut chips and peas (ch)</i>	11.25	Homemade Curry of the Day <i>please see our Specials Board for today's flavour (ch)</i>	11.95
Spaghetti Bolognese <i>served with garlic bread and parmesan cheese (ch)</i>	11.50	Seafood Linguine <i>served with crusty bread (ch)</i>	12.50
Spinach & Ricotta Cannelloni <i>served with garlic bread and dressed salad (v)</i>	10.95	Roasted Pork Belly <i>served with fondant potato and seasonal vegetables (g)</i>	14.25
Simon's Pie of the Day <i>sourced from Fladbury Pies - please see our Specials Board served with chips, seasonal vegetables and homemade gravy</i>	10.25	Braised Lamb Shank <i>with champ, seasonal vegetables and a redcurrant &amp; mint sauce (g)</i>	14.25
Steak & Ale Suet Pudding <i>served with mashed potato and seasonal vegetables</i>	11.25	Queens Gourmet Cheese Burger <i>served in a brioche bun, with bacon, cheese, gherkin &amp; tomato, with onion rings and chunky chips (gr)</i>	11.50

Please see overleaf for details of our **Side Dishes** and **Desserts**

Don't forget our additional 'Specials' on Thursday, Friday and Saturday – please ask for the menu



All our food is cooked to order from fresh, and largely locally sourced ingredients  
Chef Chris and his team thank you for your patience while your choice of meal is prepared

Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information

**Discretionary Service is not included – but is much appreciated when given**

(v) - vegetarian; (vr) - vegetarian option; (g) - gluten free; (gr) - gluten free on request; (ch) - child portion available



# The Queens Evening Menu

available on Tuesday to Saturday from 18.00 to 21.00

## Side Dishes

Deep Fried Onion Rings (v) (gr)	2.95	Toasted Garlic Bread (v) (gr)	2.95
Skinny or Homemade Chunky Chips (v) (g)	2.95	Cheesy Chips (v) (g)	3.50
Sweet Potato Fries (v) (g)	3.50	Dressed Salad or Seasonal Vegetables (v) (g)	3.50

## Desserts

Rustic Apple Pie <i>served with hot vanilla custard</i>	5.95	Vanilla Crème Brûlée <i>served with berry compote &amp; homemade shortbread</i>	5.95
Warm Chocolate Fudge Cake <i>served with vanilla ice cream</i>	5.95	Lemon Meringue Tart <i>served with vanilla ice cream</i>	5.95
Pistachio & Cherry Bakewell Tart <i>served with hot vanilla custard</i>	5.95	Syrup Sponge Pudding <i>served with hot vanilla custard</i>	5.95
Cheeseboard with Homemade Chutney <i>a selection of local &amp; continental cheeses with biscuits</i>	6.95	Ice Cream & Sorbet (priced per scoop) <i>please ask for today's exciting flavours</i>	1.95

Please let us know if you have specific dietary needs – we will always try our best to satisfy !!

Don't forget our additional 'Specials' on Thursday, Friday and Saturday – please ask for the menu

Have you tried our other menu options ?

- Evening Menu, with additional Specials every Thursday, Friday and Saturday
- Pie Mix 'n Match and Fish & Chip Shoppe Menus every Wednesday evening
- Sunday Roast Lunch Menu focussing on fresh seasonal ingredients
- Monthly Theme Nights, normally on the 4<sup>th</sup> Thursday of every month

*The Queen Elizabeth Inn is a Community based enterprise. We aim to provide a sustainable 'heart' for Elmley Castle and the surrounding villages – a welcoming meeting place with a good range of real ales, ciders and spirits; a regularly changing menu of hearty and healthy traditional pub meals, with ingredients sourced locally wherever possible. We cater for all, and regularly host weddings, christenings, wakes, birthday parties and all manner of other celebrations. We depend heavily on our fantastic pool of volunteers who support us in a diverse range of activities – from marketing to maintenance, from gardening to gigging, from waiting to window cleaning, and from bar work to bookkeeping.*

***If you'd like to get involved, just let us know !!***



All our food is cooked to order from fresh, and largely locally sourced ingredients  
Chef Chris and his team thank you for your patience while your choice of meal is prepared

Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information

**Discretionary Service is not included – but is much appreciated when given**

(v) - vegetarian; (vr) - vegetarian option; (g) - gluten free; (gr) - gluten free on request; (ch) - child portion available