



# The Queens Summer Evening Menu

available Thursday 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
Queens Baked Field Mushroom <i>filled with stilton and wrapped in smoked bacon (g)</i>	5.95	Crab, Prawn & Avocado Cocktail <i>served with sliced wholemeal baguette (gr)</i>	5.95
Grilled Goats Cheese Salad <i>served with fig chutney (v,g)</i>	6.25	Garlic Dough Balls <i>served with marinara sauce (v)</i>	5.95
Chicken Satay Skewers <i>served with a mildly spiced peanut sauce (g)</i>	5.95	Provençale Tart <i>delicious combination of tomato and mascarpone (v)</i>	5.95
Whole Baked Camembert (to share) <i>served in a bread bowl with red onion chutney (v,gr)</i>	9.95	Warm Breads & Olives (to share) <i>served with balsamic vinegar &amp; olive oil (v,gr)</i>	6.25

## From the Grill

12oz Flatiron Steak (28 day dry aged)	17.95	<i>All our beef steaks are served with hand cut chunky chips, peas, tomatoes, onion rings and mushrooms (gr)</i>
8oz Rump Steak (28 day dry aged)	17.95	Add Peppercorn or Blue Cheese Sauce for just £1.95
10oz Ribeye Steak (28 day dry aged)	19.95	
16oz D-Cut Gammon Steak	13.25	<i>Served with two eggs, peas and hand cut chunky chips</i>
Cajun Chicken	13.25	<i>Served with chips, salad and a mint yoghurt</i>

## Our Mains

Whole Dressed Crab <i>with new potatoes and salad (gr)</i>	11.95	Grilled Sea Bass <i>served with new potatoes and seasonal vegetables (g)</i>	13.95
Beer Battered Cod & Chips <i>with tartare sauce &amp; garden or crushed peas (gr) (ch)</i>	11.95	Seafood Linguine <i>served with crusty bread (ch)</i>	13.50
Traditional Scampi <i>served with hand cut chips and peas (ch)</i>	11.25	Mediterranean Vegetable Wellington <i>served with garlic bread and dressed salad (v)</i>	11.95
Honey, Garlic & Mustard Half Roast Chicken <i>served with chips and dressed salad (g)</i>	11.50	Roasted Pork Shank with Cider Sauce <i>served with mustard mash and seasonal vegetables (g)</i>	14.25
Traditional Beef Lasagne <i>served with garlic bread &amp; dressed leaves</i>	11.50	Homemade Curry of the Day <i>please see our Specials Board for today's flavour (ch)</i>	11.95
Cumberland Ring Sausage & Onion Gravy <i>served with mustard mash and seasonal vegetables</i>	11.95	Beetroot, Butternut & Goats Cheese Burger <i>served in a brioche bun, with chips &amp; salad (v,gr)</i>	11.25
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>	10.50	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



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## Side Dishes

Deep Fried Onion Rings (v,gr)	2.95	Toasted Cheesy Garlic Bread (v,gr)	3.50
Skinny or Homemade Chunky Chips (v,g)	2.95	Cheesy Chips (v,g)	3.50
Sweet Potato Fries (v,g)	3.50	Dressed Side Salad (v,g)	3.50
Buttered New Potatoes (v,g)	2.95	Seasonal Vegetable Selection (v,g)	3.50

## Desserts

Homemade Lemon Tart <i>served with vanilla ice cream</i>	5.95	Vanilla Crème Brûlée <i>served with berry compote &amp; homemade shortbread (gr)</i>	5.95
Profiteroles <i>served with hot chocolate sauce</i>	5.95	Eton Mess <i>Traditional crushed meringue, fruit and cream (g)</i>	5.95
Chocolate & Orange Fondant <i>served with vanilla ice cream</i>	5.95	Apricot & Pear Crumble <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 !!  
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Have you tried our other menu options ?

- Summer Lunch Menu available from Tuesday to Saturday
- Steak Night every Tuesday
- Pie Mix 'n Match and Fish & Chip Shop Menus every Wednesday evening
- All day Breakfast on Saturday
- 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, and a destination venue for visitors – 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 !!***



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