



The Queens Winter 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>	5.25	Devilled Whitebait & Calamari <i>served with garlic mayonnaise (gr)</i>	6.25
Mushrooms in a Garlic Cream Sauce <i>served on toasted ciabatta (v,gr)</i>	5.95	King Prawns in Garlic & Mild Chili Oil <i>served with warm breads (gr)</i>	6.50
Chicken Liver Pate <i>served with port & cranberry chutney and toast (gr)</i>	6.25	Garlic & Rosemary Ciabatta <i>served with tomato & herb dip (v,gr)</i>	5.95
Breaded Halloumi Fries <i>served with chilli jam and mint yoghurt (v)</i>	6.25	Slow Cooked Spiced Duck Leg <i>served with dressed leaves and apple sultana chutney (g)</i>	6.50
Whole Baked Camembert (to share) <i>served with red onion chutney and breads (v,gr)</i>	10.95	Warm Breads & Olives (to share) <i>served with balsamic vinegar & olive oil (v,gr)</i>	6.25

From the Grill

12oz Flatiron Steak (28 day dry aged)	18.25	<i>All our beef steaks are served with 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	<i>Served with two eggs, peas and chunky chips (g)</i>
16oz D-Cut Gammon Steak	13.95	<i>Served with chips, salad and a mint yoghurt (g)</i>
Cajun Chicken	13.25	

Our Mains

Braised Lamb Shank with Creamy Mash <i>with vegetables, port & red wine gravy and mint sauce (g)</i>	14.25	Herb Crusted Salmon in Pesto Cream Sauce <i>served with roasted new potatoes and vegetables (g)</i>	13.95
Beer Battered Fish & Chips <i>with tartare sauce & garden or crushed peas (gr,ch)</i>	11.95	Seafood Linguine <i>served with crusty bread (ch)</i>	13.95
Traditional Scampi <i>served with chunky chips and peas (ch)</i>	11.25	Mushroom, Brie, Cranberry, Nut Wellington <i>served with garlic bread and dressed salad (v)</i>	11.95
Jerk Chicken with Sweetcorn Relish <i>served with sweet potato fries and dressed leaves (g)</i>	11.95	Slow Cooked Pork Belly with Cider Sauce <i>served with mustard mash, black pudding and vegetables</i>	13.95
Homemade Beef Lasagne <i>served with garlic bread & dressed leaves</i>	11.50	Homemade Curry of the Day <i>please see our Specials Board for today's flavour (ch)</i>	11.95
Trio of Local Sausages or Fladbury Faggots <i>served with mustard mash and seasonal vegetables</i>	12.95	Beer Battered Halloumi Burger <i>with sundried tomato, lettuce & mayo, chips, 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>	11.95	Queens Gourmet Cheese Burger <i>served in a brioche bun, with bacon, cheese, gherkin & 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)	3.20	Toasted Cheesy Garlic Bread (v,gr)	3.50
Skinny or Chunky Chips (v,g)	3.20	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)	3.20	Seasonal Vegetable Selection (v,g)	3.50

Desserts

Hot Baileys & Chocolate Fondant <i>served with vanilla ice cream</i>	6.25	Vanilla Crème Brûlée <i>served with berry compote & homemade shortbread (gr)</i>	5.95
Traditional Treacle Tart <i>served warm with honeycomb ice cream</i>	5.95	Mascarpone & Lemon Curd Cheesecake <i>served with a berry coulis</i>	5.95
Homemade Bread & Butter Pudding <i>served with vanilla custard</i>	5.95	Apple & Blackberry Crumble <i>served with hot vanilla custard</i>	5.95
Cheeseboard with Homemade Chutney <i>a selection of local & 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 ?

- Winter 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 4th Thursday of every month

*The Queen Elizabeth Inn is an award winning 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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