



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>	5.25	Devilled Whitebait & Calamari <i>served with garlic mayonnaise (gr)</i>	6.25
Moules Mariniere <i>mussels in white wine sauce with warmed ciabatta (gr)</i>	6.75	Herb & Garlic King Prawns <i>served hot with warm ciabatta and dressed leaves (gr)</i>	6.50
Asian Chicken Wings <i>served with dressed leaves and coleslaw (g)</i>	6.25	Black Pudding and Smoked Bacon Salad <i>warm salad topped with a poached egg, & balsamic glaze</i>	6.25
Duck Liver Pate with Local Chutney <i>served with ciabatta toast (gr)</i>	6.50	Vegetable & Herb Patties <i>served with sweet chilli sauce (v,g)</i>	6.25
Wild Mushroom Risotto <i>garnished with parmesan and asparagus (v,g)</i>	6.25	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)	18.50	<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</i>
16oz D-Cut Gammon Steak	14.25	<i>Served with chips, salad and a mint yoghurt</i>
Cajun Chicken	13.25	

OUR MAINS

Whole Dressed Crab <i>with new potatoes and salad (g)</i>	12.95	Grilled Sea Trout in Mussel & Prawn Sauce <i>served with fondant potato & asparagus spears (g)</i>	14.95
Beer Battered Fish & Chips <i>with tartare sauce & garden or crushed peas (gr) (ch)</i>	11.95	Shrimp Alfredo tossed with Linguine <i>served with spinach and diced tomato (ch)</i>	13.50
Traditional Scampi <i>served with chips, peas and tartare sauce (ch)</i>	11.25	Chinese Vegetable Stir-fry <i>served with prawn crackers (gr,vr)</i>	11.95
Summer Vegetable Bolognese <i>served on a bed of linguine with garlic bread (v)</i>	11.95	Spanish Omelette with Dressed Salad <i>served with coleslaw (v,g)</i>	9.95
Wild Mushroom Risotto with Salad <i>with parmesan, asparagus and garlic bread (v,gr)</i>	10.95	Spicy Bean Burger with Onion Rings <i>served in a brioche bun, with chips & salad (v,gr)</i>	11.25
Homemade Beef Lasagne <i>served with garlic bread & dressed leaves</i>	11.50	Chargrilled Pork Chop in Apple Cider Gravy <i>served with buttered new potatoes & asparagus spears (g)</i>	14.25
Jerk Chicken (Spicy !) <i>served with mixed vegetable rice & sweetcorn relish (g)</i>	11.95	Homemade Curry of the Day <i>please see our Specials Board for today's flavour (ch)</i>	11.95
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**



All our food is cooked to order from fresh, and largely locally sourced ingredients
The kitchen 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 or Coleslaw (v,g)	3.50
Buttered New Potatoes (v,g)	3.20	Seasonal Vegetable Selection (v,g)	3.50

DESSERTS

Homemade Lemon Tart <i>served with crème fraîche</i>	6.25	Passion Fruit Crème Brûlée <i>served with strawberry & homemade shortbread (gr)</i>	6.25
Fresh Strawberries <i>served with clotted cream ice cream (g)</i>	6.25	Eton Mess <i>Traditional crushed meringue, fruit and cream (g)</i>	6.25
Chocolate & Orange Zest Tart <i>served with coconut ice cream</i>	6.25	Pears poached in Red Wine <i>served with vanilla ice cream</i>	6.25
Cheeseboard with Local 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 !!

Our Menu is subject to change dependant on the availability of fresh ingredients

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 4th 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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