



The Queens Sunday Lunch Menu

This is a SAMPLE MENU

Actual dishes will showcase local and seasonal produce on the day

To Begin

Roasted Tomato Soup with Basil Oil & Herb Croutons

served with crusty bread (v,gr)

Sticky Shitake Mushrooms

on a bed of shredded chinese cabbage with pickled beansprouts (ve,g)

Crab & Spinach Filo Parcels

with lemon & chive yoghurt

Chicken & Chorizo Arancini

served with truffle aioli

Our Sunday Mains

Roast Topside of Local Beef with Horseradish Sauce

Roast Leg of Local Lamb with Mint Sauce

Pumpkin & Mushroom Roast Slice (v)

The above main courses are served with Yorkshire pudding, gravy, roast potatoes, roast parsnip, cheesy cream leeks, carrot & swede mash, and savoy cabbage (v,gr)

Goat Cheese & Sweet Potato Pie

served with seasonal vegetables and chips (v)

Spicy Chicken Curry

served with basmati rice, flatbread and mango chutney (v,gr)

Crayfish, King Prawn & Flaked Salmon Pasta in a Dill Cream Sauce

served with garlic bread (gr)

To Follow

Tangy Lemon Cheesecake with Mixed Fruit Compote and Cream

Warm Chocolate Fudge Cake with Vanilla Ice Cream

Crumble Topped Apple & Blackberry Tart with Vanilla Custard

3 scoops of Bennetts Ice Creams & Sorbets

Local Cheese Board (£2.00 supplement)

a selection of local cheeses with biscuits and homemade chutney

Please let our staff know if you have specific dietary requirements

Main Course £18.95; 2 Courses £25.95; 3 Courses £32.95

(child portions for children under 12 are available at half-price)

All our food is cooked fresh to order, and our vegetables are served 'al-dente'.

The kitchen team thank you for your patience and understanding

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 much appreciated when given

(v) - vegetarian; (gf) - gluten free; (gr) - gluten free on request





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For those that aren't feeling up to a full Sunday Roast, we can also offer:

Filled Baguette with Chips and Salad *£12.95*

Today's Fillings: Roast Beef & Horseradish Sauce (*gr*)
 Roast Lamb & Mint Sauce (*gr*)
 Prawn Cocktail with Cucumber (*gr*)
 Roasted Vegetable & Hummus (*v,gr*)

We apologise, but these options are not available in the restaurant area

PUB NEWS !

QUIZ NIGHT

Join our Quizmasters on **Tuesday 13th February**. Just £2 per head entry fee. Cash Prizes!
Fish & Chips just £8 for participants !

VALENTINES NIGHT

Bring your loved one along on **Wednesday 14th February**.....

PUDDING NIGHT

One sitting at 19.30 on **Thursday 22nd February**

A light main course, followed by 'eat as many puddings as you can' from at least 10 choices

SIX NATIONS RUGBY

Support England for their third match !! **Scotland vs England** at 16.45 on 24th February

We are delighted to be showcasing the work of local artists in our Dining area. All artworks are for sale with **20% of the proceeds being donated to charity**. Over time we will expand the number of artworks to other areas of the pub. If you are interested in displaying your artworks, please let us know.

For more details, please ask a member of staff, or visit our website www.elmleycastle.com

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