

THE QUEENS

13/03/18

5.50 LUNCH 12-3PM

Aubergine & warm goat cheese (v)
Mini battered haddock & French fries
Chicken & mayonnaise sandwich, French fries

SHARERS

Artisan bread, olive oil & balsamic (v) 2.5 | Marinated olives (v) 3
Whole baked camembert, red onion marmalade 8
Mezze plate| Halloumi, beetroot & mint dip, hummus, roasted peppers & pitta (v) 8.5
Charcuterie plate| Parma ham, salami, chorizo, cornichons 9.75

STARTERS

Minestrone soup, bread, butter (v) 5.5
Roasted heritage squash, toasted cashew nuts, goat's cheese, chilli & honey dressing (v) 6.5
Smoked salmon, toast, sour cream & dill 7.5
Smoked duck breast & orange salad 7.5

MAINS

Carrot, courgette & chickpea burger, hand cut chips & coleslaw (v) 10.5
Cajun chicken burger, mayonnaise & hand cut chips, coleslaw 11.5
Add Bacon | Cheddar | Goats' cheese (v) 1
Aberdeen Angus beef burger, Cheddar, bacon, bloody Mary ketchup, mayo & hand cut chips 12.5
Roasted Mediterranean Vegetables lasagne, garlic bread & mixed leaves 11.5
Beer battered haddock & hand cut chips, mushy peas 12
Pan fried cod, cannelloni beans, mushroom & spring greens, artichoke purée 15
Oven roasted chicken supreme, bacon potato cake, leek & tarragon cream 14.5
Chicken & mushroom pie, mash 13.5
Cumberland sausage & mash, onion gravy 12
12oz 21 day aged rib-eye & hand-cut chips, garlic butter 19.5

SIDES

Hand-cut chips | French fries | Mash | Green beans | Mixed leaves (ve) 3.5 each
Sweet potato fries (ve) 4 | Padron peppers (ve) 4.5

26 BROADWAY PARADE CROUCH END N8 9DE | 020 8340 2031 | QUEENSCROUCHEND  

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL IN THE DINNING ROOM. THIS GOES DIRECTLY TO OUR TEAM. ALL DISHES MARKED (V) ARE VEGETARIAN FRIENDLY & (VE) VEGAN FRIENDLY. SOME OF OUR DISHES ARE PREPARED WITH GLUTEN FREE INGREDIENTS HOWEVER THEY ARE NOT PREPARED IN A GLUTEN FREE ENVIRONMENT.

ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST FROM THE TEAM FOR ALL OUR DISHES. IF YOU ARE IN DOUBT, PLEASE SPEAK WITH A MANAGER.