

Queens Grill.

Sample Menus.



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BREAKFAST



LUNCH



DINNER

À LA CARTE

Queens Grill.

Sample Breakfast Menu.



Chilled Juices.

Smoothie of the day

Fresh fruit, compote and yoghurt.

Hot and cold cereals.

Fresh from the bakery.

Selection of breads and pastries

Continental Platters.

Ham, smoked turkey and beef* with Emmental and Camembert

Italian salami, Black Forest ham, Feta and olives

Smoked salmon*, cream cheese, red onion and capers

Sample menu showing a reduced selection of dishes. Menus will change daily and number of dishes may vary.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.



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Queens Grill.

Sample Breakfast Menu.



ENTREÉS.

Selection of Eggs

Scrambled, fried or poached eggs* cooked to order ✓ 🌿

Eggs Benedict

Single or double poached eggs* on toasted English muffin with bacon and sauce Hollandaise

Eggs Florentine

Sautéed garlic spinach on toasted English muffin, single or double poached eggs* and sauce Hollandaise ✓

Eggs Royale

Smoked salmon* on toasted English muffin, single or double poached eggs* and sauce Hollandaise

Avocado on Toast

Crushed avocado, poached eggs*, lime, chilli and cherry vine tomatoes on sour dough toast ✓ 🌿

Grilled Scottish Kippers

Black pepper, parsley and lemon 🌿

Selection of Fresh Omelettes Cooked to Order 🌿

🌿 Wellness option. 🌿 Gluten free. ✓ Vegetarian.

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Queens Grill.

Sample Breakfast Menu.



ENTREÉS.

Steak and Eggs

4 oz fillet steak, two fried eggs*, and grilled vine tomatoes

The English

Eggs*, grilled English back bacon, Cumberland sausage, hash brown, Bury black pudding, grilled tomato, sautéed mushrooms and baked beans

The All American

Eggs*, streaky bacon, maple butter waffle, corn beef hash and grilled tomato

Side Orders

English bacon, streaky bacon, chicken sausage, Cumberland sausage, vegetarian sausage, sautéed mushrooms, baked beans, grilled tomato, sautéed potatoes, hash brown, black pudding and corn beef hash

PANCAKES AND WAFFLES.

Fresh buttermilk pancakes

Golden malted waffles

Brioche French toast

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Sample Lunch Menu.



APPETISERS.

Salmon* Brandade
Bloody Mary jelly and toast

Pork Rillettes
Artisan wheat crostini, pickled mustard seeds and cherry mostarda 🌿

SALAD.

Persian Style Chicken and Rice Salad
Pomegranate molasses 🌿

ENTREÉS.

Baked Fillet of Cod with a Parsley Crumb
New potatoes and broccoli

Cep and Ricotta Cannelloni
Baby spinach and wild mushroom sauce with pangritata 🌿

DESSERTS.

Baked Cheesecake
Blueberry compote

Dark Chocolate and Orange Mousse
Whipped cream and chocolate flakes 🌿

🌿 Wellness option. 🌿 Gluten free. 🌿 Vegetarian.

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Queens Grill.

Sample Dinner Menu.




APPETISERS.

Macaroni Cheese


Garlic, wild mushrooms and truffle 

White Sturgeon Caviar*

Warm blinis, sour cream and accompaniments 

SALAD.



Baby Leaf and Soft Herb Salad

Orange vinaigrette 

SOUP.

Asian Style Chicken Broth

Sweetcorn and egg white

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Queens Grill.

Sample Dinner Menu.




ENTREÉS.

Grilled USDA 28 Day Aged T Bone Steak*
Chimichurri, French fries, crispy onions and courgettes

Grilled Fillet of Loch Duart Salmon
Asparagus, parsley potatoes, chive butter sauce

DESSERTS.

Dark Chocolate Ganache
Salted caramel ice cream, passion fruit gel and popcorn tuille 

Lemon and Lavender Cake
Clotted cream, poached apple, vanilla sablé and crystallised lavender flowers

CHEESE TROLLEY.

A Selection of International Cheese with
Fine Biscuits, Fruits and Artisan Breads

 Gluten free.

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Sample À La Carte Menu.



APPETISERS.



Devon Crab Cannelloni

Braised baby fennel, shellfish cream and sauce vierge

Croquette of Suckling Pig



Apple and ginger purée, sweet and sour sauce

Kentish Goat's Cheese and Apple Mousse

Celery, spiced apples, beetroot and radish salad  

Cornish Crab, Crayfish and Caviar* Cocktail

Avocado and sweet tomato jelly

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Sample À La Carte Menu.



ENTREÉS.


Fillet of Wild Atlantic Turbot

Potato gnocchi, morel mushrooms, fresh almonds, truffle purée and almond milk

Poached and Roasted Maize Fed Chicken and Butter Poached Scottish Langoustine Tails

Rissole potatoes, baby carrots and langoustine sauce 

Grilled Fillet* and Braised Shin of 28 Day Aged USDA Prime Beef

Potato rösti, wilted spinach, baby turnips, celeriac and horseradish rémoulade 

Wild Mushroom Ravioli

Truffle and mushroom purée and marinated baby vegetables 



Please order the below dish with your Maître D' during lunchtime hours

Lobster Thermidor

Saffron pilaf rice and baby vegetables

Beef Wellington* for two, carved at your table

Château potatoes, baby vegetables and Madeira sauce

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