

Morning Menu

Available 8.00 till 11.30am

Toast, white or wholemeal bloomer with butter & preserve	3.00
Mixed Fruit Cup, Greek yoghurt, raspberry coulis	3.00
Porridge Oats, preserve, honey, compote (as you like it)	3.00
Eggs Benedict, English muffin, bacon, poached egg, Hollandaise	8.00
Eggs Florentine, English muffin, spinach, poached egg, Hollandaise	8.00
5oz Sirloin steak, fried egg, hash browns, confit tomatoes	15.00

Breakfast Sandwiches

Croque Madame, melted cheese & ham sandwich, fried egg, confit tomatoes, hash browns	6.00
Bacon & Egg, toasted bloomer, back bacon, fried egg, confit tomatoes, hash browns	6.00
Sausage & Egg, toasted bloomer, farmhouse sausage, fried egg, confit tomatoes, hash browns	6.00
Smashed Avocado, confit tomatoes, poached egg, toasted bloomer	8.00

First Course & Light Options

Available from 11.30 till 17.00

Salmon & Prawn Fish cake, crisp leaves, lemon dill mayo	7.00
Homemade Chicken Parfait, red onion jam, toasted brioche	6.00
Charred Asparagus, sour dough, wild leaves, poached egg, Hollandaise	6.00
Soup of the Day, artisan bread, flavoured butter	4.50

Panini's—add a bowl of soup or fries for £3.00

All paninis served with homemade coleslaw, vegetable crisps & spring salad

Maple Smoked Bacon, French Brie, grapes	9.00
Tuna, sweet chilli, Applewood Cheddar	9.00
BBQ Pulled Pork, 1833 Vintage Barbers Cheddar	9.00
Portobello Mushroom, avocado, spinach, vegan pesto	8.50
Caprese, sundried tomato, Buffalo mozzarella, fresh basil	8.50

Salads

Caesar Salad, sour dough croutons, shaved parmesan, anchovies, crispy bacon, poached egg, Caesar dressing	9.00
Nicoise Salad, fine beans, black olives, tomatoes, red onion, new potatoes, soft boiled eggs, salsa verde	8.00
Superfood Salad, quinoa, feta, avocado, pomegranate seeds, walnuts, tender stem, fresh coriander, spring leaves, lemon-infused oil	10.00

* Add salmon ...	7.00
* Add chicken...	5.00
* Add King prawns...	6.00

Sandwiches, Wraps & Sides

Sandwiches & Wraps—add a bowl of soup or fries for £3.00

All sandwiches served with homemade coleslaw, vegetable crisps and spring salad

Chargrilled Mediterranean Wrap, Harissa spiced hummus, red chard, in chargrilled tomato wrap	8.00
Toasted Fish Butty, beer-battered haddock goujons, tartare sauce little gem	8.00
BLT, chargrilled bacon, little gem lettuce, beef tomato, basil mayo	9.00
Queens Club Sandwich, Cajun chicken, smoked bacon, beef tomato, little gem lettuce, fried egg, mayo	9.00
1833 Vintage Barbers Cheddar, caramelised red onion jam, little gem lettuce, beef tomato	8.00
Ploughmans'; honey-roast gammon, 1833 Vintage Barbers Cheddar homemade sweet pickle, sliced apple	9.00
Open Salmon Bagel, smoked salmon, chive, lemon cream cheese sliced avocado, wild leaves	10.00

Sides all £3.50

Onion Rings	Roasted New Potatoes	Spring Salad
Fries	Homemade Chips	Steamed Greens
Buttered Spinach	Sauteed Tender Stem	

The Main Event

Beer-battered Haddock Fillet, chips, minted peas, lemon, tartare sauce	13.00
Dukesmore 5oz Minute Steak, fries, confit tomato, flat mushroom, crisp leaves	15.00
Bubble & Squeak Cake, poached egg, wilted greens, mustard sauce	11.00
Grilled Fillet of Sea Bass, samphire, sautéed new potatoes, tomato olive oil dressing	16.50

Pasta—add garlic bread for £3.00

Seafood Linguine, crayfish, prawn, mussels, calamari, white wine, parsley, Napoli sauce	14.00
Pesto Chicken Penne, chargrilled chicken, feta, pesto, sundried tomatoes parmesan	14.00
Four Cheese Tortellini, peas, garlic cream, chives	13.00
Bacon Macaroni Cheese, smoked bacon, macaroni, cheese sauce, breadcrumbs, parmesan	14.00

Burgers

Gourmet "British beef short rib" burgers, all served with sour dough bun, fries, baby gem lettuce, tomato, pickle, onion ring and coleslaw

Classic—beef patty, cheese, smoked bacon	15.00
Farmer—beef patty, pulled pork	15.00

Brunch—beef patty, smoked bacon, hash brown, black pudding	15.00
Chicken Club—Cajun chicken fillet, smoked bacon, fried egg	13.00
Mushroom—Portobello mushroom, avocado	11.00

Desserts

Desserts 6.00

Banoffee Pie, vanilla ice cream

Blackberry Cheesecake, fresh berries

Espresso Infused Burnt Cream, almond biscuit

Summer Pudding, clotted cream

Apple & Rhubarb Crumble, vanilla ice cream

Chocolate Lava Cake, salted caramel ice cream, raspberry sauce

If you have any concerns regarding food allergies, please ask a member of the team and you will be provided with detailed information on each dish

Afternoon Tea

All teas available 14.00—17.00

Afternoon Tea has long been a time-honoured tradition at The Queens and one which we're incredibly proud of and all in fabulous Art Deco surroundings

Able to accommodate intimate afternoon teas for two as well as larger groups. Bookings can be made by contacting a member of our Special Events team via our main reception number 0113 243 1323 or via Bookatable.

Cream Tea

Your choice of tea, served with scone, clotted cream & jam 9.00

Afternoon Tea

Your choice of a pot of tea, cafetiere of coffee 18.00
 Delicious selection of sandwiches
 Fruit scone served with clotted cream & jam
 Selection of dainty cakes

The Queens Sparkling Rose

Our Afternoon Tea served with a glass of sparkling rose wine 21.00
 125ml

The Queens Champagne

Our Afternoon Tea served with a glass of Lanson Black Label 23.00
 champagne 125ml

The Gin Tea

Our Afternoon Tea served with a double measure of Mason's 23.00
 Yorkshire Gin & a bottle of tonic

Cocktail

Our Afternoon Tea served with your choice of a Cosmopolitan, 25.00
 An English Garden or Kir Royale

(h) Healthy and nutritional options

(v) Denotes meals suitable for vegetarians

Please note that some of our fish dishes may contain bones.