

ALL DAY DINING



THE QUEENS HOTEL

LEEDS





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THE QUEENS HOTEL

LEEDS

BREAKFAST & MORNING MENU

Available 8am - 11.30am

| | |
|---|--------------|
| Bloomer toast, white or wholemeal with butter & preserve ① | 3.00 |
| Selection of warm mini pastries ① | 3.00 |
| Granola, natural yoghurt, sliced fruit, berries, mixed seeds ① | 3.00 |
| Hot porridge, preserve or honey with berry compote ① | 3.00 |
| Poached eggs, English muffin, spinach ① | 4.50 |
| Steak & eggs, 5oz sirloin, eggs fried, hash browns, confit tomatoes | 15.00 |
| Croque Madame, melted cheese, ham, fried egg, white bloomer | 5.50 |
| Eggs & bacon, on open toasted bloomer, back bacon, fried egg, | 5.50 |
| Smashed avocado & poached eggs, open toasted bloomer, spinach, chilli flakes ① | 4.50 |

TEA & COFFEE

| | | | |
|------------------------|-------------|----------------------------------|-------------|
| Americano | 3.50 | Tea | 3.60 |
| Flat white | 3.85 | <i>Teas Served:</i> | |
| Double Espresso | 3.20 | <i>English Breakfast</i> | |
| Latte | 3.85 | <i>English Breakfast Decaf</i> | |
| Cappuccino | 3.85 | <i>Green</i> | |
| Mocha | 3.85 | <i>Peppermint</i> | |
| Hot chocolate | 3.85 | <i>Cranberry & Raspberry</i> | |
| | | <i>Lemon & Ginger</i> | |
| | | <i>Assam</i> | |
| | | <i>Earl Grey</i> | |
| | | <i>Camomile</i> | |
| | | <i>Golden Darjeeling</i> | |

① Denotes meals suitable for vegetarians

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

Our food is freshly prepared in our kitchen dealing with a wide range of food groups and types and therefore we are unable to guarantee that dishes are allergen-free. Our Allergen Guide contains a list of all the products we sell in the hotel, with the 14 declarable allergens listed. Should you have any concern about the allergens in a dish or the risk of cross contamination, please contact one of our staff who will be happy to help.

all hot drinks served with shortbread biscuit

SANDWICHES, WRAPS & TOASTED PANINIS

Available 11:30am – 10pm

All served with coleslaw, vegetable crisps & dressed salad

| | |
|---|-----------------|
| Include a bowl of soup or fries | Add 2.00 |
| Indian-spiced sweet potato & cauliflower wrap, ⑤ | 8.00 |
| <i>Hummus, tomato, gem lettuce</i> | |
| Fish goujon butty | 9.00 |
| <i>Bloomer bread beer-battered fish, gem lettuce, tartare sauce</i> | |
| Queens club sandwich | 9.00 |
| <i>Bloomer bread Cajun chicken,bacon, beef tomato, gem lettuce, fried egg, mayo</i> | |
| Vintage Cheddar ⑤ | 9.00 |
| <i>Bloomer bread, caramelised red onion jam</i> | |
| Honey-roasted ham | 9.00 |
| <i>Bloomer bread, whole grain mustard</i> | |
| Tuna & applewood Cheddar panini | 10.00 |
| <i>Sweet chilli</i> | |
| Avocado & portobello mushroom panini ⑤ | 9.50 |
| <i>Spinach, vegan pesto</i> | |
| Caprese panini ⑤ | 9.50 |
| <i>Sundried tomato, Buffalo mozzarella, fresh basil</i> | |

SIDES

| | | | | | |
|--------------------------|-------------|----------------------------|-------------|---|-------------|
| Onion rings | 3.50 | Dressed mixed salad | 3.50 | Buttered selection of vegetables | 3.50 |
| Fries | 3.50 | Homemade chips | 3.50 | | |
| Double cream mash | 3.50 | Mac n cheese | 3.50 | Buttered spinach | 3.50 |

ALL DAY DINING

Available 11.30am – 10pm

| | | | |
|---|--------------|--|-----------------|
| Salt & pepper squid, | 7.00 | Shelled mussels | 16.50 |
| <i>Garlic aioli</i> | | <i>White wine, garlic, parsley, tomato, sourdough</i> | |
| Homemade game terrine & brioche | 6.00 | Dukesmore 5oz minute steak | 15.00 |
| <i>Rhubarb ginger chutney</i> | | <i>Fries, confit tomato, flat mushroom, crisp leaves</i> | |
| Soup of the day, ☉ | 4.50 | Seafood linguine | 14.00 |
| <i>Ficelle</i> | | <i>Prawn, mussels, calamari, white wine, parsley, Napoli sauce</i> | |
| Caesar salad | 9.00 | Chicken penne | 14.00 |
| <i>Gem lettuce, Caesar dressing croutons, parmesan, anchovies, crisp bacon, poached egg</i> | | <i>chicken, mushroom, bacon, parmesan</i> | |
| Super salad ☉ | 10.00 | Macaroni cheese ☉ | 14.00 |
| <i>Quinoa, feta, avocado, pomegranate, walnuts, tender stem, gem lettuce, coriander, mixed leaves, dressing</i> | | <i>Macaroni, cheese sauce, breadcrumbs, parmesan</i> | |
| Salad nicoise | 10.00 | Garlic bread with a pasta dish | Add 2.00 |
| <i>Fine beans, black olives, tomatoes, red onion, new potatoes, soft boiled eggs, salsa verde</i> | | Queens burger & fries | 13.50 |
| Add seared tuna | 7.00 | <i>Beef short rib patty, brioche bun, cheese, smoked bacon, gem, tomato, pickle, onion ring and side of slaw</i> | |
| Add chicken | 5.00 | Chicken burger & fries | 12.00 |
| Fish & chips | 12.50 | <i>Cajun fillet, smoked bacon, fried egg</i> | |
| <i>Beer battered Haddock, homemade chips, peas</i> | | Avocado & mushroom burger & fries ☉ | 11.00 |
| Asparagus ☉ | 12.00 | <i>chili flakes & gem</i> | |
| <i>Spinach & walnut risotto, Yorkshire Blue</i> | | | |

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DESSERTS

Banoffee pie, chocolate sauce 7.00

Lemon posset, ginger shortbread 7.00

Bakewell tart, clotted cream 7.00

Sticky toffee pudding, Bailey's ice cream 7.00

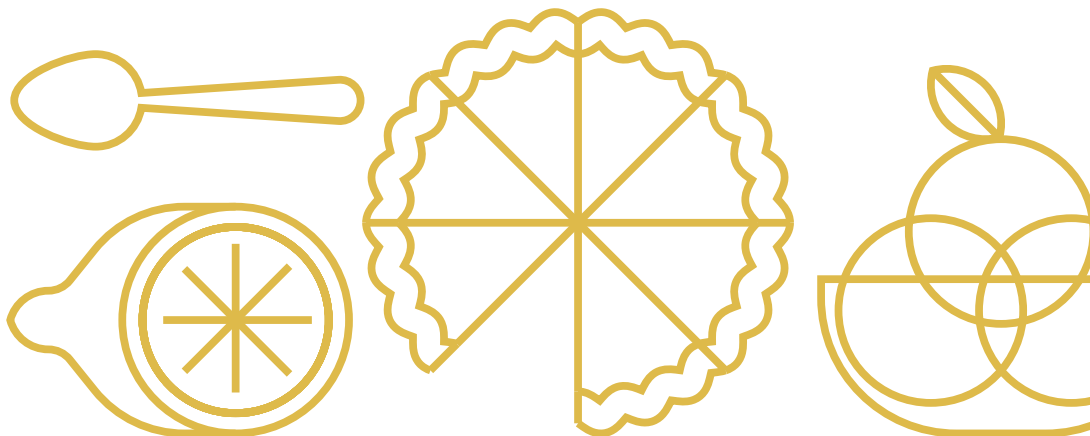
De-constructed Eton mess, blackcurrant sorbet 7.00

Homemade Ice-cream per scoop 2.00

Ask the Team for flavours available

*Our Ice creams are accompanied with one of the following toppings:
chocolate sauce, raspberry coulis, toffee sauce, espresso shot, Baileys shot*

Sorbet selection  **VE GF** 4.50



AFTERNOON TEA

Available 2pm – 5pm

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

9.00

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

Afternoon tea

18.00

Pot of tea or coffee

Delicious selection of sandwiches

Fruit scone served with clotted cream & jam

Selection of dainty cakes

The Queens sparkling rose

21.00

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

The Queens Champagne

23.00

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

The gin tea

23.00

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

Cocktail

25.00

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

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THE QUEENS BAR & GRILL

NIBBLES & SMALL BITES

Spiced squid, garlic aioli, burnt lime 3.50
Oxtail bon bons, mustard mayonnaise 3.50

Marinated olives & feta, baked flat bread, hummus 3.50
Duo of breads, balsamic olive oil, dip of the day 3.50

LET'S BEGIN

Pan-seared scallops, black pudding,
pea puree & crispy pancetta 8.00

Homemade game terrine,
rhubarb, ginger & orange chutney,
toasted brioche 6.00

Hot smoked salmon,
potato salad, chilli salsa 8.00

Charred asparagus, sourdough,
wild leaves, poached egg,
hollandaise **V** 6.00

Chefs soup of the day, ficelle,
flavoured butter **V** 4.50

Sweet melon
& mint soup **GF** 5.00

Chicken Caesar salad – baby gem lettuce,
crispy bacon, anchovies, parmesan, croutes,
creamy Caesar dressing **GF**

Small 6.00 / Main 12.50

Shelled mussels, white wine, garlic,
parsley, tomato, sour dough 7.70

Enjoy as a main accompanied with frites 14.50

IN THE MIDDLE

Garlic & chilli filled crusted
breast of chicken, chorizo
sautéed potato, accompanied
with cold Spring salad 15.00

Garlic & rosemary-crusted
lamb rump, gratin potatoes, pan-fried
baby vegetables, celeriac puree,
balsamic redcurrant jus 17.00

Black pepper-crusted breast of duck,
roesti potato, stir fried vegetables, honey
ginger dressing 16.00

Baked fillet of salmon,
Nicoise salad, salsa verde 16.00

Whole baked sea bass, warm
potato salad, hazelnut burnt butter 16.50

Pan-fried fillet of swordfish,
superfood salad, mango salsa 17.00

Asparagus, spinach & walnut
risotto finished with Yorkshire Blue
cheese 12.50 **V GF**

Salad of cauliflower, sweet potato
& spinach, lightly curried with confit
tomato & wild rocket **V** 12.50

CHARRED

*All served with chunky chips,
Portobello mushroom, confit tomato, dressed leaves*

10oz Hereford Rib-eye steak
*Grass fed Hereford cattle is one of Britain's finest
native beef breeds and produce naturally marbled
beef. Aged for 28 days, it is succulent and full of
flavour. Best cooked Medium/Medium rare* 25.00

8oz Rump 23.00

8oz Sirloin 24.00

6oz fillet 25.95

Blackened chicken supreme 17.00

*Bearnaise, peppercorn, sweet chilli,
garlic aioli or Diane sauce*

IN A BUN

*Gourmet "British beef short rib" Burgers
brioche bun, fries. All served with baby gem lettuce,
tomato, pickle, onion ring & coleslaw*

Classic – beef patty, cheese, bacon 13.50

Brunch – beef patty, smoked bacon,
hash brown, black pudding 13.50

Chicken Club – Cajun chicken
fillet, bacon, fried egg 12.00

Black Bean – black bean burger,
avocado **VE** 11.00

Mushroom – Portobello mushroom, avocado **V** 11.00

A BIT ON THE SIDE

Macaroni cheese 3.50
Maldon sea salted fries **V** 3.50

Butter & double cream mash **V** 3.50
Ale-battered onion rings **V** 3.50
Lemon garlic sautéed spinach **V** 3.50

Panache of vegetables **V** 3.50
House salad **V** 3.50

V denotes vegetarian. **GF** denotes gluten-free. **VE** denotes Vegan. All meat sizes are pre-cooked weights.

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