

# Queens Road Mediterranean Kitchen Sample Menu

## Shared plates and mezes

Choose any three for £10

Garlic & herb doughballs £3.50

With garlic aioli (v)

Garlic & mozzarella flatbread £4.50 (v)

Marinated olives £4

From our partners at 'olive et al' dorset (v)

Air - dried rosemary cured salami £6

Award winning salami from 'lane farm' suffolk

Baked chorizo £5.50

In red wine & balsamic onions

Mini beef dandy ribs £5.50

Slow cooked in harissa with a sweet pepper ketchup

Oven baked tacos £4.95

With a spiced aubergine dip (v)

Sweet & spicy pepperbica peppers £5.50

With mini shoots & aged balsamic (v)

Halloumi fries £4.95

With cauli - rice & a spiced turkish pesto (v)

Beef nachos £5.50

With guacamole & sour cream

Prawn gamberoni bruschetta £6.95

Cherry tomatoes, rocket & chilli

Crispy fried squid £6.95

With a tuscan caponata & watercress salad

Chicken & vin santo liver parfait £5.50

With focaccia toast & chilli jam

Antipasti platter £8

Selection of cured 'lane farm' suffolk salami, baked bread, mozzarella marinated in mint & lemon & an olive tapenade

### **Salads**

Available as starters or mains

Baked pumpkin, fig & gorgonzola £6.25 - £10.50

On a salad of rocket, watercress & candied walnuts (v)

Qr caesar £6.25 - £10.50

Baby gem, coddled egg, anchovies, croutons, shaved cheese & caesar dressing

Superfood salad £6.95 - £12.50

Avocado, quinoa, golden beetroot, pomegranate, cottage cheese & sweet potato crisps (v)

Add char - grilled chicken breast or roasted salmon fillet for £4

### **QR pasta**

Available as starters or mains

Heritage pumpkin & sage ravioli £6.75 - £12.95

In a mascarpone & squash butter sauce (v)

British game & pancetta ragu £6.75 - £12.95

With crispy salumi & penne pasta

Four cheese tortelloni £6.75 - £12.95

In a scotch bonnet & plum tomato sauce (v)

Squid ink linguini £7.50 - £13.95

Garlic - fried chilli prawns & scallops in a saffron cream

Slow - cooked beef & chianti ragu £6.75 - £12.95

With pappardelle

### **Main courses**

Pan - fried salmon £15.95

Balsamic roasted beets & carrots, whipped ricotta & chermoula sauce

Rope grown mussels £12.95

In a chorizo, saffron & chive broth with baked sour dough bread

Corn - fed chicken saltimbocca £14.95

White wine sauce with confit potatoes & garlic - fried seasonal greens

Black truffle risotto £12.95 (v)

With nut roasted cauliflower & 'old winchester' cheese shavings

Lamb kleftiko £15.50

Cornish lamb slow braised for 12 hours with roasted maris potatoes, feta, olives & sundried tomatoes

Turkey milanese £15.95

Breaded norfolk turkey wrapped in prosciutto ham topped with a fried egg & truffle butter with a watercress

Free range porchetta £14.95

Suffolk pork cooked for 18 hours stuffed with cranberries & sultanas, with maple roasted pumpkins & a pomegranate gravy

### **Grills and steaks**

All steaks are served with thick cut chips & a salad of watercress & rocket topped with a spiced zhoug pesto

Lamb rump £15.95

Marinated in chilli spiced dukkah with an aubergine & tuscan bean stew & kale pesto ( contains nuts )

The classic 8oz burger £14

With mozzarella, onion rings, chilli mayo, brioche bun & fries

Qr chicken burger £14

Marinated in buttermilk, chorizo, onion rings, smoky pepper ketchup, brioche bun & fries

8oz Rump £18

Full of flavour & has a lovely texture

8oz Ribeye £22

The butcher's steak, with plenty of marbling, this cut is full of flavour

8oz Hanger £16.50

Prized for its flavour & for being very lean

8oz Sirloin £22

A tender & lean steak with a lingering flavour, the claret of all steaks

Steak extras

Grilled garlic prawns £5.50

Bearnaise sauce £2.50

Red wine sauce £2.50

Blue cheese sauce £2.50

Fried egg in truffle oil £3.50

Peppercorn sauce £2.50

**Side dishes £3.50 each**

French fries

Thick cut chips

Sweet potato fries

Green salad with balsamic dressing

Sauté winter greens, with chilli & garlic

Garlic roasted new potatoes with rosemary

Heritage carrots & beets in smoked garlic butter

Creamed mash potato

(v) vegetarian