

QUEEN OF BRADGATE

AN INDEPENDENT FREE HOUSE

MAIN MENU MONDAY TO SATURDAY 11AM - 9PM, SUNDAY LUNCH MENU 12 NOON - 6PM

BREAKFAST

Served until 5pm Available from 10am on Saturdays

FULL ENGLISH GFO 2 sausages, 2 bacon, mushroom, tomato, beans, eggs of your choice, toast	9.45
BIG BREAKFAST GFO 2 sausages, 2 bacon, black pudding, hash browns, mushroom, tomato, beans, eggs of your choice, toast	11.45
VEGGIE/VEGAN BREAKFAST V VGO 2 vegan sausages, eggs of your choice, mushroom, tomato, hash browns, beans, toast	8.95
EGGS ROYALE GFO Poached eggs, smoked salmon, hollandaise sauce	7.95
EGGS FLORENTINE V GFO Poached eggs, wilted spinach, hollandaise sauce	7.95
EGGS BENEDICT GFO Poached eggs, ham, hollandaise sauce	7.95
QOB BENEDICT GFO Honey glazed ham, poached eggs, harissa hollandaise	8.45
QOB OMELETTE VO 3 egg omelette, bacon, red onion, spinach, cheese, smoked paprika	7.45

STARTERS & TAPAS

SOUP OF THE DAY (ask server) V VGO GFO Grilled ciabatta	6.95
CRISPY FRIED HALLOUMI V GF Sweet chilli sauce	7.95
CRISPY FRIED MAC & CHEESE BALLS V Mustard mayo	7.95
WARM CURRIED AUBERGINE DIP V VGO GFO Toasted pitta bread	7.95
TEMPURA FRIED PALM HEARTS V VG GFO Chilli & lime mayo	8.45
ROASTED CHORIZO GF Toasted almonds, cherries	7.95
CHICKEN CROQUETTES Chicken, chorizo & smoked cheese croquette, truffle mayo	8.45
PORK BELLY SQUARES GF BBQ sauce, pork popcorn, toasted sesame seeds	8.95
SMOKED HADDOCK FISH CAKES Pea purée tartare sauce	8.45
SMOKED SALMON GFO Mixed grapes, capers, mustard mayo, crostinis	8.45
FISH FINGERS Breaded cod, pea purée & tartare sauce, grilled lemon	7.95
PRAWN SALAD GFO Prawns, Maryrose dressing, dressed leaves, smoked paprika, bread & butter	8.50



WRAPS

Served with skin on fries & salad, until 5pm

QUEEN OF CLUBS GFO Grilled chicken, bacon, tomatoes, salad, cheese & smoked m	8.45 ayo
SEARED MINUTE STEAK GFO Stilton, onion chutney	8.95
FISH FINGER Panko breaded fish, pea purée, tartare sauce, salad	8.45
HALLOUMI V GFO Crispy fried halloumi, sweet chilli sauce, salad	8.45
QOB DELI GFO Pastrami, pickles, smoked cheddar, salad, mustard mayo	8.45
SMOKED SALMON GFO Lemon crème fraîche, pickled cucumber	8.95
CURRIED AUBERGINE V VGO GFO Cheese, tomato salsa	7.95
Pesto, mozzarella V VGO GFO	7.95

Please let us know of any dietary requirements or allergies when ordering.

Vegetarian v Vegan vg
Vegan option vgo Gluten free GF
Gluten free option GFO Vegetarian Option vo

An optional service charge of 10% will be added to all food bills.

MAINS

FISH & CHIPS GFO Beer battered catch of the day, hand cut chips, pea purée, tartare sauce, grilled lemon, lemon salt

SAUSAGE & MASH VO GFO15.95 Lincolnshire sausages, mustard mash, buttered greens, gravy, crispy shallots

FAMOUS SHIN OF BEEF CHILLI GFO 15.95 Pulled beef shin chilli, rice, nachos, guacamole, sour cream, toasted almonds, horseradish cream (VO VGO - Pulled jackfruit)

PIE OF THE DAY (ask server) 16.95 Handmade pie, hand cut chips or creamy mash, seasonal vegetables, gravy

QOB BEEF BURGER VO VGO GFO15.95 5oz beef steak mince burger patty, bacon, cheese, smoked mayo. Served with skin on fries, side salad, coleslaw

CHICKEN BURGER	15.95
Buttermilk chicken burger, harissa mayo.	
Served with skin on fries, side salad, coleslaw	

HALLOUMI BURGER V GFO	15.95
Crispy fried halloumi, sweet chilli sauce.	
Served with skin on fries side salad coleslaw	

Served with skin on fries, side salad, coleslaw	
80Z SIRLOIN STEAK GF	22.95

ROASTED CHICKEN BREAST GF	16.95
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Hand cut chips, tomato, mushroom, peppercorn sauce, salad

Fondant potato, buttered green, blackberry jus	
ROASTED PORK BELLY GF	16.95

roasted onion, braised red cabbage, pork popcorn,	cider jus

QOB POTATO CAKE V VGO 15.95 Cabbage, spring onion & chilli potato cake, asparagus, poached egg, lemon mayo

SEARED HADDOCK GF 16.95 Fried chorizo & chorizo emulsion, caper crushed new potatoes, tartare sauce

MEDITERRANEAN VEG SALAD V VGO GFO	14.95
Roasted Mediterranean vegetables, pesto, mozzarella,	dressed
leaves	

CREAMY PESTO LINGUINE V VGO	14.95
Sundried tomatoes, crispy basil, garlic bread	

AUBERGINE DIP V VG GFO Warm curried aubergine dip, toasted pitta bread





SIDES & EXTRAS

ONION RINGS V	3.95
SKIN-ON FRIES VG GF Add cheese for an extra 95p	3.45
HAND CUT CHIPS VG GF Add cheese for an extra 95p	3.95
GARLIC CIABATTA V VGO	3.95
HOUSE DRESSED SALAD V VGO GF	2.95
CREAMY COLESLAW V GF	2.95
FAMOUS BEEF CHILLI VO VGO GF	4.95
CREAMED MASH V GF	3.95
BUTTERED GREENS V VGO GF	3.45
HONEY GLAZED CARROTS V VGO GF	3.45

DESSERTS

STRAWBERRY & CREAM EATON MESS V GFO whipped cream, strawberry compote, meringue, white ch	
PINEAPPLE & COCONUT CHEESECAKE V kiwi sorbet	7.95
VANILLA CRÈME BRÛLÉE V Lemon butter shortbread	7.95
SUMMER BERRY ICED PARFAIT V Summer berry compote, dark chocolate	7.95
MIXED BERRY SALAD VG GF Berry gel, raspberry sorbet	6.95
ICE CREAM SUNDAE V GFO Choice of ice cream, whipped cream, strawberry gel	6.95
VEGAN BROWNIE V VG Blackberry sorbet, fresh berries	7.45
STICKY TOFFEE PUDDING V Toffee sauce, vanilla ice cream	7.95
SORBET SELECTION VG GF Choice of 3 scoops; lemon, raspberry, blackberry, mandarin	5.95
WHY NOT ADD A COFFEE TO YOUR DESSERT FOR £2	T. P.

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