



QUEEN OF BRADGATE

AN INDEPENDENT FREE HOUSE

MAIN MENU MONDAY TO FRIDAY 12 NOON - 9PM | SATURDAY 12 NOON - 9PM
SUNDAY LUNCH MENU 12 NOON - 6PM

MAINS

FISH & CHIPS 12.95

Beer battered cod fillet, hand cut chips, pea puree
tartare sauce, grilled lemon

SAUSAGE & MASH 12.95

Lincolnshire sausages, buttered market greens,
wholegrain mustard mash, gravy **VO GF**

FAMOUS SHIN OF BEEF CHILLI 12.95

Pulled beef shin chilli, rice, nachos, guacamole, sour
cream, toasted almonds, horseradish cream **GFO**
(**VO VGO** - Pulled jackfruit)

PIE OF THE DAY 12.95

Handmade pie, hand cut chips, seasonal vegetables,
gravy

CHOICE OF BURGER 11.95

Beef, Lamb, Chicken, Pork & Chorizo, Battered Cod,
Halloumi **V** or Aubergine **VG** in a sesame bun, served
with fries & coleslaw

8OZ SIRLOIN STEAK 19.95

Garlic & rosemary seared sirloin steak, hand cut chips,
tomato, mushroom, peppercorn sauce, salad **GF**

SEABASS FILLET 12.95

Pan seared seabass fillet, dauphinoise potato, braised
leeks **GFO**

QUINOA CAKES 11.95

Beetroot, lemon & herb quinoa cakes, torched sweet-
corn, pineapple & chilli salsa, fresh figs **V VG**

PESTO LINGUINI 11.95

Creamy pesto & sun-dried tomato linguini pasta with
garlic ciabatta **V VGO**

CHICKEN SALAD 11.95

Char-grilled chicken, avocado, crispy chicken skin,
sesame dressing **GF**

GREEK SALAD 11.95

Marinated olives, sun blush tomatoes, peppered feta,
watermelon, crispy pitta pieces, balsamic reduction
V VGO GFO

Vegetarian **V**

Vegan option **VGO**

Gluten free option **GFO**

Vegan **VG**

Gluten free **GF**

Vegetarian Option **VO**

DESSERTS

CRÈME BRÛLÉE 5.95

Black cherry & almond milk brûlée, all butter
shortbread **V GFO**

SUMMER BERRY ROLL 5.95

Vanilla sponge, summer berries & cream,
orange sorbet **V**

STICKY TOFFEE PUDDING 5.95

Warm date pudding, toffee sauce, vanilla ice cream **V**

ICE-CREAM SUNDAE 4.95

Choice of ice cream, cream, strawberry gel **V GFO**

VEGAN BROWNIE 5.50

Vegan brownie, blackberry sorbet, fresh berries **V VG**

CARAMELISED BANANA 5.95

Granola, fresh berries, vegan toffee ice cream, grated
vegan chocolate **V VG**

SIDES & EXTRAS

ONION RINGS 3.45 **VG**

SKIN-ON FRIES 2.95 **VG GF**

add cheese for an extra 50p

HAND CUT CHIPS 3.65 **VG GF**

add cheese for an extra 50p

GARLIC CIABATTA 3.95 **V**

HOUSE DRESSED SALAD 2.95 **VG GF**

CREAMY COLESLAW 2.95 **V GF**

FAMOUS BEEF CHILLI 4.95 **GF VO VGO**

CREAMED MASH 3.45 **GF V VGO**

BUTTERED GREENS 2.95 **V VGO GF**

HONEY GLAZED CARROTS 2.95 **V VGO GF**

HOUSE NACHOS

For one 7.75 | For two 11.95 V VGO

Fresh tortilla chips, grated mozzarella, guacamole, mild salsa & sour cream

TOPPINGS | EXTRAS 1.95 EACH

Jalapenos, beef chilli, vegan chilli, bacon, chorizo

CHARCUTERIE

For one 7.75 | For two 11.95 GFO

A selection of meats from around the world.

Sliced buffalo mozzarella, sun-dried tomatoes, basil pesto salad, marinated olives & grilled bread

CHEESEBOARD

For one 7.75 | For two 11.95 V GFO

Smoked Applewood cheddar, French Brie, Long Clawson blue Stilton, assorted cracker selection, caramelised red onion chutney, celery sticks & baby pickles

BREAKFAST

Served until 5pm

FULL ENGLISH 7.95

2 sausages, 2 bacon, mushroom, tomato, beans, eggs of your choice, toast GFO

BIG BREAKFAST 9.95 GFO

2 sausages, 2 bacon, black pudding, hash browns, mushroom, tomato, beans, eggs of your choice, toast

VEGGIE/VEGAN BREAKFAST 7.45

2 Linda McCartney sausages, eggs of your choice, mushroom, tomato, hash browns, beans, toast GFO V VGO

EGGS ROYALE 6.75

Poached eggs, smoked salmon & hollandaise sauce GFO

EGGS FLORENTINE 6.45

Poached eggs, wilted spinach & hollandaise sauce V GFO

EGGS BENEDICT 6.95

Poached eggs, ham, hollandaise sauce GFO

GRILLED CIABATTA 6.95

Guacamole, smoked salmon, poached eggs, smoked paprika VO

Vegetarian V

Vegan VG

Vegan option VGO

Gluten free GF

Gluten free option GFO

Vegetarian Option VO

If you have any allergies or intolerances please speak to your server. Some dishes may contain nuts or traces of nuts.

WRAPS

Served with skin on fries & salad, until 5pm

QUEEN OF CLUBS 7.95

Grilled chicken, bacon, sliced tomatoes, salad, cheese & smoked mayo GFO

BLT 6.25

Bacon, lettuce, tomato slices & smoked mayo GFO

FISH FINGER 6.95

Breaded fish, pea puree, tartare sauce

HALLOUMI 6.50

Crispy halloumi, pickled fennel, sweet chilli sauce V GFO

VEGAN DUCK 6.95

Crispy vegan duck, spring onions, cucumber, hoi sin sauce V VG

STARTERS & TAPAS

SOUP OF THE DAY 4.95

With grilled bread V VGO GFO

PATATAS BRAVAS 5.95

Spicy tomato sauce, crispy potatoes, micro coriander V VGO

TOMATO BRUSCHETTA 5.65

Garlic rubbed grilled bread, tomato & red onion salsa, crispy basil V VG GFO

BRIE TART 6.95

Baked brie & caramelised pear tart, fresh fig & crispy serrano ham salad VO

HALLOUMI SKEWERS 5.95

Chargrilled halloumi skewers, chimichurri, sweet chilli dipping sauce V GF

VEGAN CALAMARI 6.95

Tempura fried palm hearts, samphire, sun-dried tomatoes, lemon mayo V VG GFO

HADDOCK CROQUETTE 5.95

Smoked haddock potato croquette, pea puree, grilled lemon, tartare sauce

BEETROOT CURED SALMON 5.95

Sliced beetroot cured salmon, pickled cucumber, lemon cream cheese, crostini GFO

CHICKEN BON BONS 6.95

Chicken tikka bon bons, mango & chilli chutney

ROAST CHORIZO 5.95

Honey roast chorizo, toasted almonds, cherry GF

MEATBALLS 5.95

Oven roasted meatballs, spicy tomato sauce, pickled fennel, parmesan shaving VO VGO GF