



QUEEN OF BRADGATE

AN INDEPENDENT FREE HOUSE

MAIN MENU MONDAY TO FRIDAY 12 NOON - 9PM | SATURDAY 10AM - 9PM

SUNDAY LUNCH MENU 12 NOON - 6PM

MAINS

FISH AND CHIPS 12.95

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

SAUSAGE AND 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 **VO VGO GFO**
(Veggie option - Pulled jackfruit)

PIE OF THE DAY 12.95

handmade pie, hand cut chips, seasonal vegetables, gravy

CHOICE OF BURGER 11.95

(beef, lamb, chicken, halloumi **V**, cod, aubergine **VGO** burger), sesame bun, coleslaw, fries

8OZ SIRLOIN STEAK 19.95

garlic & rosemary seared sirloin steak, hand cut chip, tomato, mushroom, peppercorn sauce, salad **GF**

SALT BEEF SALAD 12.95

warm pulled salt beef, cured egg yolk, parmesan **VO VGO GF**
(Veggie option - Vegan duck)

BEETROOT SALMON SALAD 11.95

beetroot cured salmon, beetroot, pickled cucumber, goats cheese **GF**

POTATO GNOCCHI 11.95

fried gnocchi, beetroot, olives, chilli, goats cheese, walnuts **V VGO**

CARBONARA 11.95

DESSERTS

CRÈME BRÛLÉE 5.95

vanilla crème brûlée, all butter shortbread **V GFO**

COFFEE MESS 5.95

meringue, coffee cream, roasted almonds, blueberry gel **V GF**

STICKY TOFFEE PUDDING 5.50

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**

SOYMILK PANNA COTTA 5.95

sweetened soy milk panna cotta, honeycomb **V VG GF**

HOUSE NACHOS

For one 7.95 | 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 6.95 | 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, egg of choice, toast GFO

BIG BREAKFAST 9.95

2 sausages, 2 bacon, black pudding, hash browns, mushroom, tomato, beans egg of choice, toast GFO

VEGGIE/VEGAN BREAKFAST 7.45

2 Linda McCartney sausages, eggs of choice, mushroom, tomato, beans, toast GFO

EGGS ROYAL 6.75

poached eggs, smoked salmon, spinach & 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

Vegetarian v

Vegan option vGO

Gluten free option GFO

Vegan vG

Gluten free GF

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 until 5pm

QUEEN OF CLUBS 7.95

grilled chicken, bacon, slice tomatoes salad cheese & smoked mayo GFO

BLT 6.25

bacon, lettuce, tomato slices & smoked mayo GFO

FISH FINGER 7.95

breaded fish, pea puree tartare sauce

HALLOUMI 6.50

crispy halloumi, pickled fennel, sweat chilli sauce
v GFO

VEGAN DUCK 11.95

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

VEGAN BON BONS 5.95

crispy fried jackfruit & bbq bon bons, harissa mayo
v VG

PATATAS BRAVAS 5.95

spicy tomatoes sauce, crispy potatoes, micro coriander v VGO

TOMATO BRUCHETTA 5.65

garlic rubbed grilled bread, tomato & red onion salsa, crispy basil v VG GFO

HALLOUMI DIPPERS 5.95

crispy fried halloumi, sweet chill sauce v

VEGAN CALAMARI 6.95

tempura fried palm hearts, samphire, sunburst tomatoes, lemon mayo v VG GFO

CRISPY CRAB CAKES 6.95

crab cakes, pickled fennel, sweat chilli sauce, pea shoots, grilled lemon

BEETROOT CURED SALMON 5.95

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

SERRANO HAM BRUSCHETTA 5.95

garlic rubbed grilled bread, serrano ham, apple, black olive tapenade GFO

ROAST CHORIZO 5.95

honey roast chorizo, toasted almonds, cherry GF

MEATBALLS 5.95

oven roasted meatballs, spicy tomato sauce, pickled fennel, parmesan shaving v VGO GF