



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 13.95

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

SAUSAGE & MASH 13.95

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

FAMOUS SHIN OF BEEF CHILLI 13.95

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

PIE OF THE DAY 13.95

Handmade pie, hand cut chips or creamy mash,
seasonal vegetables, gravy

CHOICE OF BURGER 13.45

Beef, lamb, chicken, pork & chorizo, battered cod,
halloumi **V** or Aubergine **VG** in a sesame bun, served
with fries & coleslaw

8OZ SIRLOIN STEAK 20.95

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

BEEF SHORT RIBS 16.95

Horseradish mash, roasted onion, pak choi,
beef jus **GF**

HONEY GLAZED PORK BELLY 15.95

Honey & sesame glazed pork belly, apple 3 ways served
with harissa mash & cider jus **GF**

ROASTED SALMON NICOISE SALAD 14.95

Roasted salmon fillet, green beans, sun blush tomatoes
served with new potatoes, olives, poached egg and a
green olive crumb **V VGO GF**

GNOCCHI 15.95

Crispy fried gnocchi, wild mushrooms, garlic and white
wine cream, parmesan, truffle oil **V VGO**

AUBERGINE STEW 12.95

Aubergine & chickpea stew, roasted pine nut, toasted
pitta bread **V VGO GFO**

BEETROOT CURED SALMON 13.95 **GF**

With pickled cucumber, beetroot, goats cheese salad

CAESAR SALAD 13.95

Grilled chicken, croutons, crispy pancetta, battered egg
yolk **GFO**

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

Vegetarian **V**
Vegan option **VGO**
Gluten free option **GFO**

Vegan **VG**
Gluten free **GF**
Vegetarian Option **VO**

DESSERTS

STRAWBERRY & WHITE CHOCOLATE

CRÈME BRULÉE 6.50

Cinnamon short bread **GFO**

RHUBARB & APPLE CRUMBLE 6.95

With custard **V**

STICKY TOFFEE PUDDING 6.95

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

ICE CREAM SUNDAE 5.95

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

VEGAN BROWNIE 6.50

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

SALTED CARAMEL TART 6.95

Salted caramel tart & orange caviar served with honey
ice-cream **V**

SIDES & EXTRAS

ONION RINGS 3.95 **VG**

SKIN-ON FRIES 2.95 **VG GF**

Add cheese for an extra 95p

HAND CUT CHIPS 3.65 **VG GF**

Add cheese for an extra 95p

GARLIC CIABATTA 3.95 **V VGO**

HOUSE DRESSED SALAD 2.95 **V VGO GFO**

CREAMY COLESLAW 2.95 **V GF**

FAMOUS BEEF CHILLI 4.95 **GF VO**

CREAMED MASH 3.95 **GF V**

BUTTERED GREENS 3.45 **V VGO GF**

HONEY GLAZED CARROTS 3.45 **V VGO GF**

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

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 vegan sausages, eggs of your choice, mushroom, tomato, hash browns, beans, toast **GFO V VGO**

EGGS ROYALE 6.95 **GFO**

Poached eggs, smoked salmon & hollandaise sauce

EGGS FLORENTINE 6.75 **V GFO**

Poached eggs, wilted spinach & hollandaise sauce

EGGS BENEDICT 6.95

Poached eggs, ham, hollandaise sauce **GFO**

GRILLED CIABATTA 6.95

Guacamole, smoked salmon, poached eggs, smoked paprika **VO GFO**

HOUSE NACHOS

For one 7.95 | For two 12.45 **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 7.95 | For two 12.45 **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 7.95 | For two 12.45 **V GFO**

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

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.

STARTERS & TAPAS

SOUP OF THE DAY 5.95

With grilled bread **V VGO GFO**

PATATAS BRAVAS 6.95

Spicy tomato sauce, crispy potatoes, micro coriander **V VGO GF**

TOMATO BRUSCHETTA 6.45

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

MUSHROOMS 6.95

Pan fried mushrooms, creamy stilton sauce, toast **V VGO GFO**

CRISPY FRIED HALLOUMI 6.95

Halloumi skewers, sweet chilli dipping sauce **V GF**

SMOKED SALMON & HORSERADISH PÂTE 7.45

Smoked salmon pâte, smoked paprika, crostini's **GFO**

CRAB CAKES 8.45

Crab cakes, pea puree, pickled shallots, grilled lemon

CHICKEN & RED ONION SKEWERS 7.95

Sweet chilli chicken skewers, toasted sesame seeds, coriander **GF**

ROAST CHORIZO 6.95

Honey roast chorizo, toasted almonds, cherries **GF**

MEATBALLS 6.95

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

WRAPS

Served with skin on fries & salad, until 5pm

QUEEN OF CLUBS 7.95

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

TURKEY 7.95

Roasted turkey, bacon, stuffing & cranberry **GFO**

FISH FINGER 7.95

Panko breaded fish, pea purée, tartare sauce

HALLOUMI 6.50 **GFO**

Grilled halloumi, chimichuri, sweet chilli sauce

VEGAN DUCK 6.50

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

MEATBALLS 6.95

Meatballs/vegan meatballs, spicy tomato sauce, parmesan **VO VGO**

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