



QUEEN OF BRADGATE

AN INDEPENDENT FREE HOUSE

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

BREAKFAST

Served until 5pm

FULL ENGLISH GFO	8.45
2 sausages, 2 bacon, mushroom, tomato, beans, eggs of your choice, toast	
BIG BREAKFAST GFO	10.45
2 sausages, 2 bacon, black pudding, hash browns, mushroom, tomato, beans, eggs of your choice, toast	
VEGGIE/VEGAN BREAKFAST V VGO GFO	7.95
2 vegan sausages, eggs of your choice, mushroom, tomato, hash browns, beans, toast	
EGGS ROYALE GFO	7.45
Poached eggs, smoked salmon & hollandaise sauce	
EGGS FLORENTINE V GFO	7.25
Poached eggs, wilted spinach & hollandaise sauce	
EGGS BENEDICT GFO	7.45
Poached eggs, ham, hollandaise sauce	
QOB OMELETTE VO	7.45
3 egg omelette, bacon, red onion, spinach, cheese, smoked paprika	
JP'S STYLE EGGS V GFO	5.45
Scrambled eggs, toast	

WRAPS

Served with skin on fries & salad, until 5pm

QUEEN OF CLUBS GFO	7.95
Grilled chicken, bacon, sliced tomatoes, salad, cheese & smoked mayo	
CURED MEAT GFO	7.95
Chorizo, salami, serrano, sun-dried tomatoes salad, parmesan, whole grain mustard mayo	
FISH FINGER	7.95
Panko breaded fish, pea purée, tartare sauce, salad	
HALLOUMI GFO V	6.50
Crispy fried halloumi, sweet chilli sauce, salad	
MEDITERRANEAN VEG V VG GFO	6.50
Roasted peppers, balsamic red onions, charred courgette, salad, pesto	
CHILLI & GARLIC TOFU VO VG GFO	6.95
Marinated tofu, spring onions, cucumber, chilli & lime mayo	

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**

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

STARTERS & TAPAS

SOUP OF THE DAY V VGO GFO	5.95
With grilled bread	
TEMPURA FRIED SPRING ONIONS V VG	6.95
Walnuts, garlic mayo	
MINI BHAJIS V VG	6.45
Cauliflower & red onion bhajis, chilli & lime mayo	
MUSHROOMS V VG GFO	6.95
Pan fried mushrooms, creamy stilton sauce, toast	
CRISPY FRIED HALLOUMI V GF	6.95
Sweet chilli dipping sauce	
MUSHROOM & MANCHEGO CROQUETTES V	7.95
Truffle mayo	
SALMON PATE GFO	7.45
Smoked salmon & horseradish pate, grilled lemon, crostini	
GAMBAS PIL PIL GF	7.95
Garlic & chill prawns, crispy kale, baked ciabatta	
SPICED LAMB KOFTAS GF	7.45
Tzatziki	
ROASTED CHORIZO GF	7.45
Toasted almonds, cherries	
BUTTERMILK CHICKEN GF	7.95
Crispy buttermilk chicken fillets, harissa mayo	



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

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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

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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



MAINS

FISH & CHIPS GFO	13.95
Beer battered catch of the day, hand cut chips, pea purée, tartare sauce grilled lemon, lemon salt	
SAUSAGE & MASH VO	13.95
Lincolnshire sausage, mustard mash, buttered greens, gravy, crispy shallots	
FAMOUS SHIN OF BEEF CHILLI GFO	14.95
Pulled beef shin chilli, rice, nachos, guacamole, sour cream, toasted almonds, horseradish cream (VO VGO - Pulled jackfruit)	
PIE OF THE DAY	14.45
Handmade pie, hand cut chips or creamy mash, seasonal vegetables, gravy	
QOB BEEF BURGER VO VGO GFO	14.95
5oz beef steak mince burger patty, bacon, cheese, smoked mayo	
CHICKEN BURGER	14.95
Buttermilk chicken burger, harissa mayo	
HALLOUMI BURGER V GFO	13.95
Crispy fried halloumi, sweet chilli sauce	
8OZ SIRLOIN STEAK GF	21.95
Hand cut chips, tomato, mushroom, peppercorn sauce, salad	
HONEY GLAZED PORK CHOP GF	14.95
Sautéed potatoes, stem broccoli, carrot puree, mushroom & onion jus	
LAMB RUMP GF	21.95
Roasted lamb rump sautéed potatoes, garlic spinach, sun-dried tomatoes, mint gel	
PAN SEARED SALMON FILLET GF	15.95
Saffron mash, asparagus, samphire & lemon cream	
GNOCCHI V VGO	14.95
Crispy fried gnocchi, wild mushrooms, garlic & white wine cream, parmesan, truffle oil	
QOB POTATO CAKE V VGO GFO	13.95
Cabbage, spring onion & chilli potato cake, asparagus, poached egg, lemon mayo	
GOAT'S CHEESE SALAD V VGO GFO	13.95
Torched goats' cheese, sweet and pickled beetroot salad	
WALDORF SALAD V VGO GFO	13.95
Green apple, grapes, celery, walnuts, blue cheese, lemon mayo	

FOODIE MONDAYS

Half price starters and desserts when ordering any main course

(Offer excludes bank holidays)

TAPAS

TUESDAYS

3 TAPAS & A SMALL GLASS OF HOUSE WINE FOR 17.95
OR 5 TAPAS & A LARGE GLASS OF HOUSE WINE FOR 29.95

(offer excludes bank holidays)

SIDES & EXTRAS

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

DESSERTS

PINA COLADA PANNACOTTA	6.95
Caramelised pineapple, kiwi & lime sorbet	
MINT & CHOCOLATE TART V	6.95
Chocolate oil, mint chocolate chip ice cream	
CHILLED MANGO CHEESECAKE V	6.95
Cherries, tangerine sorbet	
ICE CREAM SUNDAE V GFO	5.95
Choice of ice cream, whipped cream, strawberry gel	
VEGAN BROWNIE V VG	6.50
Blackberry sorbet, fresh berries	
STICKY TOFFEE PUDDING V	6.95
Toffee sauce, vanilla ice cream	

WHY NOT ADD
A COFFEE TO
YOUR DESSERT
FOR £2



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