

An aerial photograph of a vibrant coastal town, likely Cinque Terre, Italy. The town is built on a steep hillside overlooking the sea. The buildings are multi-story and painted in various colors like yellow, orange, and red. A prominent church with a dome is visible. A river flows through the town, and several small boats are docked along the banks. The foreground is filled with lush green vegetation and yellow flowers.

MAIN MENU

SERVED DAILY FROM MIDDAY TO 10PM



Starters or Sharers SMALL PLATES

INDIVIDUALLY PRICED OR ANY 2 FOR £10 OR 3 FOR £15

VEGETARIAN

MARINATED OLIVES £2.95
from our partners at 'Olive et Al' Dorset (v)

VINE LEAF DOLMADES £5.50
with a tzatziki sauce (v)

PUMPKIN STUFFED CRISPY GNOCCHI £5.95
with Arrabiatta dipping sauce (v)

MAPLE ROASTED FIGS £5.95
with feta and walnuts (v)

SPICED GUACAMOLE £4.95
with beetroot and chia tacos (v)

PANKO FRIED CAMEMBERT £5.95
with a smoked chilli and cranberry jam(v)

MOROCCAN HUMMUS £4.95
with crispy pita bread (v)

PATATAS BRAVAS £5.50
with smoked garlic aioli (v)

SWEET AND SPICY PEPPERBICA PEPPERS £5.95
in aged balsamic (v)

HALLOUMI FRIES £5.95
cauli-rice and a spiced Turkish pesto (v)

NACHOS £4.95
melted cheese, guacamole and sour cream (v)

MEAT

ROSEMARY CURED SALAMI £6.00
award winning salami from 'Lane Farm' Suffolk

MINI BEEF DANDY RIBS £5.50
slow cooked in harissa with a sweet pepper ketchup

BEEF NACHOS £5.95
with guacamole and sour cream

SLOW COOKED CHICKEN THIGHS £6.50
in a puttanesca sauce

DUCK AND GREEN PEPPERCORN TERRINE £6.50
focaccia toast and chilli jam

SPICY CHICKEN WINGS £5.95
with sour cream

BEEF MEATBALLS £6.00
in a smoked paprika sauce and grated parmesan

LAMB KOFTA £6.50
with baked pitta and tzatziki sauce

PULLED PORK QUESADILLA £6.50
with spice avocado dip

FISH

PRAWN SAGANAKI £6.95
sautéed in a cherry tomato and feta sauce

CRISPY CAJUN SQUID £6.95
with a watercress salad and lemon aioli

BRIXTON MUSSELS £6.95
in a rich Zarandead sauce

FRESH OYSTERS £6.50
with a lemon, shallot and tabasco sauce

SMOKED MACKEREL BRUSCHETTA £6.95
with horseradish and beetroot

POTTED HOT SMOKED SALMON £6.95
with sour cream and avocado

BREADS AND SHARERS

GARLIC AND HERB DOUGHBALLS £4.95
with garlic aioli (v)

GARLIC AND FLATBREAD (v) £3.95
with Mozzarella (v) £4.25
with Mozzarella & Chorizo £4.95

MEZZE PLATTER £10.95
Hummus, pitta bread, flat bread, tzatziki, olives, feta, baked figs and bulgur salad (v)

SELECTION OF ARTISAN BREADS £3.95
with aioli and balsamic olive oil

WHOLE BAKED CAMEMBERT £10.50
with olives, sundried tomatoes and sourdough croutes (v)

Handcrafted QR PIZZA

SOURDOUGH BASE TOPPED WITH THE FINEST, FRESHEST INGREDIENTS

THE CLASSICS

MARGHERITA £12

plum tomato sauce and mozzarella with torn basil (v)

DIAVLO £12

Arrabiatta sauce with green peppers and scotch bonnet chillies (v)

HAWAIIAN £12.95

ham, pineapple, mozzarella and basil

AMERICAN £12.95

pepperoni, roasted peppers and mozzarella

SICILIAN £12.95

beef mince, peppers, pickle and dill

FOUR CHEESE £12.95

selection of artisan cheeses with red onion and basil (v)

THE GOURMET

THE BLACK AND BLUE £14.95

char-grilled beef, gorgonzola and roasted red onion

MEAT FEAST £14.95

chorizo, spiced chicken, salami and roast ham

THE 'LANE' FARM PORKY BBQ £14.95

award winning Suffolk salami's and Norfolk pulled pork with a BBQ tomato sauce

FIERY VEG FAJITA £14.95

fajita roasted veg, chilli and jalapenos (v)

THE TONNO £14.95

Tuna, red onion, tomatoes and dill

MEATBALL MARINARA CALZONE £14.95

filled with meatballs, tomato sauce and mozzarella

Lighter Bites or Bigger Plates SALADS AND PASTA

AVAILABLE AS A STARTER OR MAIN

SALADS

PROSCIUTTO AND MAPLE ROASTED FIGS

£6.50/£12.00

with gorgonzola, walnuts, apple and seasonal leaves with a balsamic dressing (vegetarian option available)

THE QR SUPERFOOD

£7.25/£14.95

fresh avocado, quinoa, golden beetroot, pomegranate, bulgur wheat, cottage cheese and sweet potato crisps

Add char-grilled Chicken breast or roasted Salmon fillet for £4.00

QR CAESAR

£6.50/£12.00

baby gem, coddled egg, croutons, shaved cheese and Caesar dressing (v)

PASTA

12-HOUR SLOW COOKED LAMB RAGU

£7.50/£14.95

with Casarecce pasta, olives and tomato

SLOW COOKED BEEF AND CHIANTI RAGU

£7.50/£14.95

with tagliatelle and a crunchy garlic breadcrumb topping

DEVONSHIRE CRAB TORTELLONI

£7.50/£14.95

with leek and celeriac ribbons in a fiery saffron cream

GOATS CHEESE AND CRANBERRY TORTELLONI

£7.50/£14.95

in a baby spinach and red pepper cream, with honey roasted walnuts (v)

Beautifully Cooked

MAIN COURSES

THE FRESHEST INGREDIENTS COOKED BY OUR PASSIONATE CHEFS

SEA BASS FILLETS £17.95

pan-fried with a creamy white bean, mussel and chorizo chowder

SALMON ACQUA PAZZA £17.95

cooked in 'crazy water' with cherry tomatoes, chilli, capers and olives, served with creamed sweet potato mash

ROPE GROWN MUSSELS £14.95

in a Zarandeado sauce with shoestring fries and garlic aioli

MOROCCAN CHICKEN £16.95

spiced cornfed chicken baked in a tagine served with white rice, pitta bread and burnt onion sour cream

WILD MUSHROOM RISOTTO £14.95

with roasted cauliflower florets, and a rocket pesto (v)

CORNISH LAMB MIXED GRILL £22.50

marinated rump, coastal cutlets, harissa sausage, spiced shoulder bombom and a smoky BBQ gravy

GRESSINGHAM DUCK BREAST £18.95

roasted in a spiced honey butter, with slow cooked red cabbage, confit potato and a sunset salsa

RACK OF BEEF DANDY RIBS £18.95

slow cooked in our secret spices with a smoked BBQ sauce, carrot and sweet red onion slaw, thick cut chips

SIZZLING FAJITA PLATTER

with roasted peppers and onions, sour cream, guacamole and tomato salsa

Spiced Chicken £15.95

Marinated Beef £16.95

King Prawns £17.95

Combination of all 3 £19.95

Mouth Watering STEAKS

All our steaks are sourced predominantly from the South West of England AND North East of Scotland. The cattle are naturally reared for over 24 months and the beef is matured on the bone for a minimum of 21 days to intensify the flavour AND ensure tenderness.

8 OZ RUMP £18.50

full of flavour and has a lovely texture

8 OZ RIBEYE £22.00

the butcher's steak, with plenty of marbling this cut is full of flavour

10 OZ NEW YORK STRIP

SIRLOIN £25.00

A tender & lean steak with a lingering flavour. 'The claret of all steaks'

All served with thick cut chips, a salad of watercress and rocket and are topped with a spiced Zhoug pesto

BURGERS

QR MEDITERRANEAN BURGER £15.95

8oz beef burger with avocado, beef chilli, sour cream, mozzarella, onion rings, salad, pickles, brioche bun and fries

SMOKEY CHICKEN BURGER £15.95

with streaky bacon, sticky BBQ pork, smoked cheddar and a harissa mayo served in a brioche bun and fries

SIDES £3.50 EACH

THICK CUT CHIPS

FRENCH FRIES

SWEET POTATO FRIES

GARLIC ROASTED NEW POTATOES

SAUTE GREENS

with chilli and garlic

HOUSE SALAD

with balsamic dressing

Thirst Quenchers DRINKS

CAREFULLY SELECTED TO COMPLEMENT OUR DISHES

WHITE WINE

| | 175ml | 250ml | 500ml | Bottle |
|---|-------|-------|--------|--------|
| MADREGALE BIANCO CHARDONNAY BLEND, CANTINA DI TOLLO 2016 An attractive straw yellow colour, a pleasant ripe apple nose and a citrus-edged | £6 | £8.20 | £16 | £24 |
| PINOT GRIGIO, ROSA BIANCA, CANTINA ROSE BIANCA 2016 Fresh, lively dry white with a distinctive note of ripe lime and a hint of almond | £5.90 | £7.70 | £15 | £23 |
| CASA MARIA VERDEJO, AGRICOLA LA CASTELLANA 2016 Vividly crunchy Verdejo. Delicately fragrant with hints of green apple and fennel | £6.30 | £8.40 | £17 | £25 |
| BROOKFORD ESTATE CHARDONNAY SEMILLON 2016 Fresh clean white with a hint of grassiness on the nose and an easy citrus-infused butteriness | £6.50 | £8.60 | £17 | £26 |
| SAUVIGNON, CASA AZUL 2016 Fragrance of tropical fruits and white flowers. Ripe gooseberries and currants with a suggestion of nectarine | £7.40 | £9.30 | £18.50 | £27 |

ROSE WINE

| | | | | |
|--|----|-------|-----|-----|
| MADREGALE ROSATO, CANTINA DI TOLLO 2016 Mid cherry colour with plenty of succulent red berry fruit and some pepper notes | £6 | £8.20 | £16 | £24 |
|--|----|-------|-----|-----|

RED WINE

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|---|-------|-------|--------|-----|
| MADREGALE ROSSO, CANTINA DI TOLLO 2016 Pale cranberry red colour, attractive nose of dried cherries and tea-rose and a pleasant herbal edge | £6 | £8.20 | £16 | £24 |
| VILLA SAINT-JEAN, CARRIGNAN BLEND, VIN DE PAYS D'OC 2016 Mediterranean blend with Grenache and Carignan. Red fruit aromas of cranberries and red cherries. Light, clean and fresh on the palate | £6.30 | £8.40 | £17 | £25 |
| SHIRAZ-MALBEC, VILLA VIEJA 2016 This is a modern fruity red with lots of colour oozing with damson, sour cherries and liquorice | £6.50 | £8.60 | £17 | £26 |
| RIOJA MONTESC, BODEGA CLASSICA 2013 A red wine with all the silky softness you would expect from an oaked Rioja, but much juicier with more red fruit flavour | £7.40 | £9.30 | £18.50 | £27 |
| SAINT-CIRICE MERLOT-SYRAH, CHATEAU DE SAINT-CYRGUES, VIN DE PAYS DU GARD 2015 Warm nose of sweet blackberries, strawberries and damsons, soft and juicy on the palate with a touch of pepper | £6.50 | £8.60 | £17 | £26 |

SPARKLING

| | 175ml | Bottle |
|--|-------|--------|
| FIOR DE CASSIA FRIZZANTE TAPPO, PROSECCO REGION CANTINA BERNARDI NV - VENETO Blanched almonds, white flowers and pear skin; soft palate with apple flavours and a dry finish | £7 | £30 |
| J.P DEVILLE CARTE NOIRE NV CHAMPAGNE A very balanced champagne with the golden hues and intense flavours of Pinot Noir and the delicate flavours of Chardonnay | | £55 |

COCKTAILS

Classic cocktails with a twist of the Med using some of the finest spirits, liqueurs and wines. Something for everyone, from light and fruity to big and bold

SEVILLE MARMALADA MOJITO £9.50

a mojito packed with the flavour of southern Spain. Havana Club 3yr Old white rum, Seville orange marmalade, orange juice, mint leaves and lime

BLOOD ORANGE PALMOA £8

twist on the 'Spanish Dove' Blood orange gin, grapefruit and lime

PERSIAN COOLER £8.50

great for a long hot day, Quince gin, apple juice, lemon and elderflower

SICILIAN SUNSET £8

fresh and sweet, Citron Vodka, honey, fresh orange juice and lime

APEROL SPRITZ £9

A great Italian summer classic, Aperol, prosecco and soda with fresh orange

PEPE'S MARGARITA £8. 50

tequila classic with a Spanish twist. Tequila, Tio Pepe fino, gomme and lime.

ITALIAN AFFAIR £9.50

Spanish fling with the Italian Negroni. Seville gin, vermouth rosso, wedge of orange

PROSECCO PASSION £9

heart racing and lip-smackingly good. Absolut Vanilla vodka, fresh passionfruit, prosecco and lemon

DRAFT BEER

| | HALF | PINT |
|-----------------------------|---------|-------|
| HEINEKEN (5%) | £2.60 | £4.75 |
| AMSTEL (4%) | £2.40 | £4.5 |
| SYMONDS CIDER (4.5%) | £2 | £4 |
| JOHN SMITH'S (3.6%) | £1.95 | £3.80 |
| GUEST ALE (4.5%) | Various | |

BOTTLE BEER AND CIDER

| | | |
|--|---------|-------|
| PERONI (5.1%) | 330ml | £4.50 |
| SAN MIGUEL (5%) | 330ml | £4.40 |
| ESTRELLA (4.6%) | 330ml | £4.30 |
| BIRRA MORETTI (4.6%) | 330ml | £4.40 |
| SOL (4.5%) | 330ml | £3.80 |
| OLD MOUT SUMMER CHERRY (4%) | 500ml | £5.20 |
| OLD MOUT KIWI AND LIME (4%) | 500ml | £5.20 |
| OLD MOUT PINEAPPLE AND RASPBERRY (4%) | 500ml | £5.20 |
| GUINNESS (4.2%) | 520ml | £4.90 |
| GUEST ALE BOTTLES (Various%) | Various | |

GIN ALL 25ML

| | |
|--------------------------------------|-------|
| HENDRICKS (41.4%) | £4.30 |
| BOMBAY SAPPHIRE (40%) | £3.80 |
| GIN MARE (42.7%) | £4.60 |
| TANQUERAY (43.1%) | £3.90 |
| WHITLEY NEILL ORANGE (43%) | £3.70 |
| WHITLEY NEILL QUINCE (43%) | £3.70 |
| WHITLEY NEILL RASPBERRY (43%) | £3.70 |
| GORDONS SLOW GIN (26%) | £3.60 |
| GORDONS PINK GIN (37.5%) | £3.60 |
| BEEFEATER (40%) | £3.50 |
| THE BOTANIST (46%) | £4.60 |
| BULLDOG (40%) | £3.60 |

BOURBON 25ML

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|------------------------------|-------|
| BULLEIT BOURBON (45%) | £3.90 |
|------------------------------|-------|

COGNAC ALL 25ML

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|---------------------------|-------|
| MARTELL VS (40%) | £3.90 |
| MARTELL VSOP (40%) | £5.50 |

VODKA ALL 25ML

| | |
|--------------------------------|-------|
| ABSOLUT (40%) | £3.40 |
| ABSOLUT CITRON (40%) | £3.40 |
| ABSOLUT RASPBERRY (40%) | £3.40 |
| SIPSMITH (40%) | £4 |
| BELVEDERE (40%) | £4.40 |

RUM ALL 25ML

| | |
|------------------------------------|-------|
| BACARDI (37.5%) | £3.20 |
| CAPTAIN MORGAN SPICED (35%) | £3.20 |
| CAPTAIN MORGAN DARK (40%) | £3 |

LIQUORS

| | | |
|----------------------------------|------|-------|
| BAILEYS (17%) | 50ml | £4.40 |
| DISSORANNO AMARETTO (28%) | 25ml | £3.80 |
| TIA MARIA (20%) | 50ml | £3.40 |
| COINTREAU (40%) | 25ml | £3.30 |
| MALIBU (21%) | 25ml | £3.60 |
| KAHLUA (20%) | 25ml | £3.20 |
| SAMBUCA (38%) | 25ml | £3.20 |
| OLMECA BLANCO (38%) | 25ml | £3.90 |
| JAGERMEISTER (35%) | 25ml | £3.50 |

APERITIFS ALL 25ML

| | |
|-----------------------------------|----|
| MARTINI BIANCO (15%) | £3 |
| MARTINI EXTRA DRY (15%) | £3 |
| MARTINI BIANCO ROSSO (15%) | £3 |

WATER

| | | |
|--------------------------------|-------|-------|
| HILDON STILL | 330ml | £2.40 |
| HILDON GENTLY SPARKLING | 330ml | £2.40 |
| | 750ml | £3.80 |

MIXERS

| | | |
|---------------------------------|-------|-------|
| COKE | 200ml | £2 |
| DIET COKE | 200ml | £1.90 |
| ORANGE JUICE | 200ml | £2 |
| CRANBERRY JUICE | 200ml | £2 |
| PINEAPPLE JUICE | 200ml | £2 |
| FEVER TREE INDIAN TONIC | 200ml | £2.40 |
| FEVER TREE LIGHT TONIC | 200ml | £2.40 |
| FEVER TREE MEDITERRANEAN | 200ml | £2.40 |
| FEVER TREE ELDERFLOWER | 200ml | £2.40 |
| FEVER TREE SODA | 200ml | £2.40 |
| FEVER TREE GINGER BEER | 200ml | £2.40 |
| FEVER TREE LEMONADE | 200ml | £2.40 |
| RED BULL | 200ml | £2.95 |

SOFT DRINKS

| | | |
|--|-------|-------|
| COKE | 330ml | £3.20 |
| DIET COKE | 330ml | £3 |
| FRANKLIN AND SONS (BELOW) | | |
| Apple and Rhubarb | 275ml | £3.20 |
| Lemon and English Elderflower with crushed Juniper | 275ml | £3.20 |
| Strawberry and Raspberry | 275ml | £3.20 |
| British Dandelion and Handpicked Burdock with Star Anise | 275ml | £3.20 |
| APPLETISER | 275ml | £3.30 |

HOT DRINKS

| | |
|------------------------|-------|
| AMERICANO | £3 |
| LATTE | £3 |
| CAPPUCCINO | £3 |
| TEA | £2.50 |
| ESPRESSO | £2.50 |
| DOUBLE ESPRESSO | £3 |
| MOCHA | £3 |

125ml glass of wine available on request at half the price of a 250ml glass. Should a wine or vintage become unavailable we will be pleased to offer a suitable alternative.

All wines on the list contain between 8% - 15% ABV. All prices include VAT at current rate.

Time For Something Sweet

DESSERTS

THE PERFECT END TO THE PERFECT MEAL - **£6 EACH**

STICKY TOFFEE PUDDING

with vanilla ice cream (v)

DARK CHOCOLATE BROWNIE

with a raspberry ripple ice cream (v)

VANILLA CHEESECAKE

with a cherry and kirsch compote (v) (gf)

PEANUT AND CARAMEL TART

with a clotted cream & honeycomb ice cream(v) (gf)

SALTED CARAMEL CHURROS

with a dark chocolate dipping sauce (v)

LOVINGTONS SOMERSET ICE CREAM AND SORBETS

Please ask your server for today's choice (v)

ARTISAN CHEESES

your choice of 2 cheeses from today's selection, with organic oatcakes & chutney,

3 cheese £7.95 or 4 cheese £9.95

COFFEE

Caffé Musetti is a classic blend that is intense with a rich aroma

ESPRESSO £2.50

DOUBLE ESPRESSO £3

CAPPUCCINO £3

Hot milk with espresso topped foamed milk and dusted with chocolate

LATTE £3

Steamed milk served long with espresso

AMERICANO £3

Espresso served long with hot water

MACCHIATO £3

Espresso shot topped with foamed milk

LIQUEUR COFFEE

Spice up your Caffé Musetti with one of the below topped with cream

JAMESONS £6.95

MARTELL VS COGNAC £6.95

BAILEYS £6.95

TIA MARIA £6.95

AMARETTO £6.95

COINTREAU £6.95

Queens Road
MEDITERRANEAN KITCHEN

A 10% discretionary service charge is added to your bill.

If you have an allergy to any food please ask a member of staff and they will be able to assist. All weights are approximately uncooked weights. All prices include VAT at the national prevailing rate. (v) vegetarian. Visit our website for more information: www.queensroad-restaurant.co.uk.