

DEANES AT QUEENS BAR & GRILL

LUNCH



Snacks

Homemade breads, olive oil & aged balsamic	£6
Smoked almonds	£5
Brie fritters & Cumberland	£6
Breadcrumbs whitebait & aioli	£6
House olives	£5

Small Plates

Roast winter root vegetable soup, herb cream & croutons	£6
Chicken liver parfait, fig & date chutney & toasted sourdough	£9
Salt & pepper Squid, sweet chilli & garlic mayonnaise	£10
Roast Beetroot salad, Irish goats cheese, candied walnuts, port & balsamic	£9
Open Prawn cocktail, Walter Ewings smoked salmon, stout wheaten & lemon	£10
Crisp Korean Pork belly bites, kimchi, wasabi & lime	£10

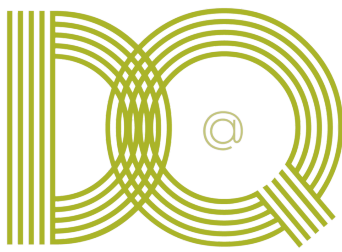
Large plates

Irish Turkey & Ham, herb stuffing, roasties, mash, glazed sprouts & cranberry	£24.95
Chargrilled Salt-aged Sirloin steak, pepper sauce, chunky chips & roast mushroom	£38
Smoked Cod, new potato, bacon & cabbage hash, lemon butter	£18.5
Beer battered Haddock, minted peas, chips & tartare sauce	£20
Thai green Chicken & coconut curry, sticky rice & stir-fry vegetables	£18
Honey roast Vegetables, fresh pasta, cheese sauce, spinach & truffle	£16
Homemade Pork & cranberry sausage, blackberries, champ & braised red cabbage	£15
Grilled Salmon fillet, Parmesan risotto, sunblushed tomato, crab & prawn bisque	£22

Sides

Honey roast root vegetables	£5.95
French fries & sea salt	£5.95
Chunky chips	£5.95
Buttered mashed potato	£5.95
Champ	£5.95
Tender stem broccoli & gremolata	£5.95

Please make any allergies & intolerances known to a member of the team. Although every effort will be made to accommodate your request, we cannot guarantee always meeting your needs. A discretionary service charge of 10% will be added to the bill.



DEANES AT QUEENS BAR & GRILL

DINNER



Snacks

Homemade breads, olive oil & aged balsamic	£6
Smoked almonds	£5
Brie fritters & Cumberland	£6
Breadcrumbs whitebait & aioli	£6
House olives	£5

Small Plates

Roast winter root vegetable soup, herb cream & croutons	£6
Chicken liver parfait, fig & date chutney & toasted sourdough	£9
Salt & pepper Squid, sweet chilli & garlic mayonnaise	£10
Roast Beetroot salad, Irish goats cheese, candied walnuts, port & balsamic	£9
Open Prawn cocktail, Walter Ewings smoked salmon, stout wheaten & lemon	£10
Crisp Korean Pork belly bites, kimchi, wasabi & lime	£10

Large plates

Irish Turkey & Ham, herb stuffing, roasties, mash, glazed sprouts & cranberry	£24.95
Chargrilled Salt-aged Sirloin steak, pepper sauce, chunky chips & roast mushroom	£38
Grilled Salmon fillet, Parmesan risotto, sunblushed tomato, crab & prawn bisque	£22
Beer battered Haddock, minted peas, chips & tartare sauce	£20
Thai green Chicken & coconut curry, sticky rice & stir-fry vegetables	£18
Honey roast Vegetables, fresh pasta, cheese sauce, spinach & truffle	£16
Homemade Pork & cranberry sausage, blackberries, champ & braised red cabbage	£15
Armagh Duck breast, blackberries, braised red cabbage & potato rosti	£28

Sides

Honey roast root vegetables	£5.95
French fries & sea salt	£5.95
Chunky chips	£5.95
Buttered mashed potato	£5.95
Champ	£5.95
Tender stem broccoli & gremolata	£5.95

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