



THE QUEENS

₪ EST. 1853 ₪

Bar Bites & Snack Plates

Corn ribs, tossed in peri-peri butter 7 (gf, v, veoa)

Crispy pork belly bites, sticky bbq glaze 7.5

Three cheese bon bons, tomato chutney 9 (v)

The Queens scotch egg, house piccalilli 7

Seasonal cup of soup, always made in-house & with bread 5 (v, veoa)

Seafood platter, Okell's smoked salmon & prawns, toasted bread, dressed salad, classic marie rose sauce 12

Queenies in the shell, fresh from Manx waters, sautéed with nduja & lime butter cream, toasted ciabatta 11

Skillet Toasted Sandwiches

buttered sourdough farmhouse loaf, served with a dill pickle

add skin-on fries 3 (gf, veoa)

The Reuben, pastrami, sauerkraut, emmental, smoky mayo 12

Twelve-hour Manx pork, braised pork shoulder, smoky mayo, triple cheddar 12

Ham & Manx cheese, slow-cooked ham, bovril butter, triple cheddar 10

Three cheese toastie, triple cheddar, bovril butter 8 (v)

Mains

Handmade pie of the day, mash, seasonal veg 16.5

Smokey bacon cheeseburger, smoked bacon, melted cheese, pickles, onions, Okell's burger sauce, skin-on fries 16.5

The Queens house curry, wild rice, garlic naan 15 (ve) add chicken 2

Okell's beer-battered haddock, thick-cut chips, tartare, lemon 16.5

Desserts

Sticky toffee pudding, Okell's Triumph beer ice cream 7 (v)

Davison's ice cream, seasonal flavours 2 per scoop (v)

Cheesecake of the day, classic, homemade cheesecake 8 (v)