

DINNER

FROM 5PM

STARTERS

Cream of Cider-Celery Soup 8
With Crusty Bread & Butter

Ontario Asparagus, Baby Gem & Puffed Grain Salad 12
With Fenugreek Vinaigrette

Smoked Pheasant & Ham Hock Terrine 12
With Stone Fruit Chutney

Grilled Sardines & Tomato Bread Salad 14

Spinach & Cheddar Dumplings 12 / 21
With Roast Peanut Cream Sauce

MAINS

Thunder Oak Crusted Brick Chicken 24
With Fondant Cellar Roots

Salmon & Watercress Pesto Wellington 24
With Leek & Celery Gratin

Wood Braised Lamb Shoulder Ragu & Pappardelle 24
With Spring Peas & Manchego

Grilled Feather Steak & Tewkesbury Mustard 27
With Warmed Creamers & Watercress

48 Hour Brined, Slow Roast Pork Chop 23
With Smoked Apple & Cippolini Glaze

Hand Raised Potato & Corned Duck Pie 22
With A Salad of Tender Young Leaves

*Please make our staff aware of any allergies or dietary requirements.
Whilst we always do our best to accommodate requests, we cannot guarantee an allergen-free kitchen.*

BAR MENU

FROM 3PM

SNACKS

Pork Scratchings • Bag of Crisps	4ea
Welsh Rabbit • Bar Nuts • Scotch Egg	6ea

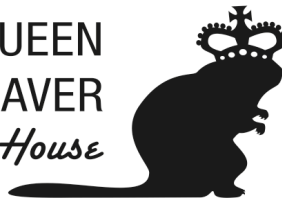
BITES

Toe Rags with Curried Aioli	8
Wood Roast Tomatoes & Aged Cheddar on Toast	9
Sticky-Spiced Lamb Ribs with Sweet Parsnip	12
PEI Mussels Steamed in Wheat Beer, Fennel & Cream with Chips	12/21

PUB FAVOURITES

Haddock & Chips	19
Q&B Sausages & Mash with Stout-Onion Gravy	19
Shepherd's Pie with English Peas	18
Hand Chopped Burger & Chips	19
Midlands Lamb Curry with Rice & Apple Chutney	23
Mushroom Pithivier with Young Leaves	22

THE QUEEN
AND BEAVER
Public House



❖ FEASTING AT THE Q&B ❖

Please ask one of our staff for details.

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