

The Queen and Beaver Public House

LUNCH

FROM 11.30AM TO 5PM

- Seasonal Soup with Blackbird Sourdough & Butter (v) 10
Roast Beetroot & Chicory Salad with Goat's Cheese Dressing (v) 13
Mushrooms & Stilton on Toast with Young Leaves (v) 14
Oven Roast Tomatoes & Cheddar on Toast with Young Leaves (v) 13
Spiced Kale Salad with Dates & Almonds (v) 14
Quiche of the Day with Young Leaves (v) 16
House Smoked Salmon & Pickled Onions on Russian Rye 17
The Ploughman's Lunch 19



- Q&B Hand Chopped Cheese Burger with Bacon & Chips 20
Haddock & Chips with Mushy Peas & Tartare Sauce 20
Crispy Lake Trout & Braised Navy Beans 25
Q&B Fish Pie & English Peas 23
Mushroom Pithivier with Young Leaves (v) 23
Pub Steak with Roast Creamers & Stilton Cream 27

**PLEASE SEE OUR BLACKBOARDS OR ASK YOUR SERVER
FOR OUR DAILY FEATURES**

*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.*

The Queen and Beaver Public House

Cocktails

English Marmalade | Beefeater, Campari, Orange Marmalade, Angostura Orange Bitters | 13
Dark & Stormy | Goslings Black Seal Rum, Fresh Lime, Ginger Beer | 12
The Last Word | Hendricks Gin, Chartreuse, Maraschino, Lime Juice | 13
Pimm's Cup | Pimm's, Lemon, Simple Syrup, Ginger Ale, Cucumber, Mint | 12
Hot Whiskey | Jameson, Honey, Clove Studded Lemon | 13

ALWAYS AVAILABLE

OLD FASHIONED | MANHATTAN | MARTINI & MORE
From the Barrels | Boulevardier & Manhattan

Beer & Cider

CASK 20oz | 8.25

A rotating selection of cask-conditioned ales, always served as a 20 oz. "Proper Pint".

DRAUGHT 16oz | 7.74

Woodhouse | Lager | 5%
Steam Whistle | Pilsner | 5%
Side Launch | Wheat | 5.2%
Junction | Stationmaster Stout | 4.2%
Collingwood | White's Bay IPA | 6.1%
Blood Brothers | Inner Eye P.A. | 5.5%
20oz
Fuller's | London Pride | 4.7% / 8.95
Durham | ESB | 5% / 8.25

CIDER

Thornbury | Premium | 473ml / 5.3% / 8
West Avenue | Cherriosity | 500ml / 6.5% / 13
Hallets Cidery | Hard Cider | 500ml / 6% / 16
Duxbury | Tilted Barn | 473ml / 6.5% / 9

BOTTLES & CANS

Please refer to our blackboards or ask our staff

Wine

FIZZY 5oz / Bottle

NV. BRUT PROSECCO, Belstar, Veneto, Italy | 10 / - / 49

WHITE WINES BY THE GLASS & BOTTLE 5oz / 8oz / Bottle

PINOT GRIGIO 2017, Fontamara, Abruzzo, Italy | 9 / 15 / 44

SAUVIGNON BLANC 'VALLE DORADO' 2017, Echeverria, Central Valley, Chile | 10 / 16 / 49

CHENIN-VIOGNIER 'THE PAVILLION' 2018, Boschendal, Stellenbosch, S.A. | 10 / 16 / 49

CHARDONNAY 2015, Tawse Winery, Niagara, Ontario | 12 / 19 / 59

ALBARIÑO 2017, Pazo de Sam Mauro, Riax, Baixas, Spain | 13 / 21 / 65

RED WINES BY THE GLASS & BOTTLE 5oz / 8oz / Bottle

SYRAH 'NOCTURNES CLASSIC RED' 2017, L. Miquel, Saint Chinian, Languedoc, France | 9 / 15 / 44

MALBEC 'BLACK RIVER' 2017, Canale, Patagonia, Argentina | 10 / 16 / 49

SHIRAZ 'RED KNOT' 2016, Shingleback, McLaren Vale, Australia | 11 / 17 / 54

CABERNET-MERLOT 2013, Tawse Winery, Niagara, Ontario | 12 / 19 / 59

PINOT NOIR 'MAP MAKER' 2016, Staete Landt, Marlborough, NZ | 13 / 21 / 65

PLEASE ASK FOR OUR FULL WINE LIST

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