

No. 1

BAR & BISTRO

1 KINGS ROAD, BRIGHTON

Queen Hotel  
Brighton

## Welcome

Opening Times:

Breakfast 7am-11am Mon - Fri 8am-11am Sat & Sun

Bar 12noon-late

Afternoon Tea 2pm-6pm

Food service 2pm-9.30pm (9.15pm last orders)

*All of our food and drinks can be delivered to your room during the bar & bistro opening times.*

*For room service food deliveries, a £4.00 tray charge will be added to the bill.*

## Afternoon Cream tea

Scone & Tea or Coffee

4.00

*Fruit or plain scone with clotted cream and strawberry preserve served with your choice of tea or coffee.*

Sandwich & Tea or Coffee

7.00

*Finger sandwich of your choice served with your choice of tea or coffee.*

Cake & Tea or Coffee

7.00

*Choice of one of today's cakes served with your choice of tea or coffee.*

High Tea

10.00

*Finger sandwich of your choice, homemade fruit scone with clotted cream and fruit preserve, choice of one of today's cakes and served with your choice of tea or coffee.*

Luxury High Tea

17.00

*Finger sandwich of your choice, fruit or plain scone served with Cornish clotted cream, choice of one of today's cakes, a pot of tea or one of our speciality coffees and a glass of Champagne.*

## Sandwich Selection

Please choose from one of the following:

*English ham with mustard*

*Tuna mayonnaise with cucumber*

*Cheddar cheese with tomato*

*Scottish smoked salmon with cream cheese*

*(served on white or brown bread)*

## Starters

<b>Minestrone soup</b> <i>made from fresh local ingredients served with a crusty roll and butter.</i>	5.00
<b>Breaded Scampi</b> <i>Breaded single whole tail scampi served with a salad garnish and Chef Mark's tar-tare sauce</i>	6.50
<b>Succulent Large Greenland Prawns</b> <i>bound in Marie rose sauce atop fresh green leaves accompanied with granary bread</i>	6.50
<b>Spicy southern fried chicken strips</b> <i>with a choice Barbeque relish, sweet chilli sauce or sour cream.</i>	5.50
<b>Tempura seasonal vegetables</b> <i>in a light tempura batter served with a beetroot and horseradish chutney.</i>	5.00
<b>Baby mozzarella and tomato salad</b> <i>dressed with balsamic vinegar and rustic bread.</i>	5.00
<b>Red and green salad tomatoes, cucumber and red onion salad</b> <i>infused with garlic, basil and olive oil accompanied with rustic bread.</i>	5.00

## Mains

<b>Beef Bourguignon prime beef steak</b> <i>diced and slow cooked with onions, button mushrooms, celery and red wine sauce served with mashed potatoes.</i>	14.50
<b>Pan Roasted Pork Belly</b> <i>cooked with onions, carrots, celery and sage in a white sauce served on a bed of mashed potatoes.</i>	14.00
<b>Slow Roasted Lamb Shank</b> <i>in a rich caramelised onion and red wine jus served with mashed potatoes.</i>	19.50

*All the above can be served with a choice of boiled potatoes, chips or mashed potatoes*

## Mains

<b>Creamed Leek and Gruyere Tart</b>	13.00
<i>served hot with a melt in the middle centre a salad garnish (vegetarian).</i>	
<b>Chef Mark's Fish Pie</b>	14.00
<i>cod, haddock, prawn and salmon in a creamy white wine, leek and gruyere sauce topped with mashed potato.</i>	
<b>Winter Garden Pie</b>	12.00
<i>a traditional ratatouille topped with piped sweet potato (vegan).</i>	
<b>Hoi Sin Stir Fried Vegetables</b>	10.00
<i>a medley of seasonal vegetables with Chinese barbeque sauce stirred together with noodles (vegetarian).</i>	
<b>Chicken Madras Curry</b>	14.00
<i>served with fluffy steamed rice and naan bread.</i>	
<b>Stir Fried Garlic and Chilli Chicken</b>	14.50
<i>with onions, peppers, mushrooms, garlic and chilli tossed with fresh coriander and served with steamed rice.</i>	
<b>10oz Sirloin Steak</b>	20.50
<i>cooked to your liking served with breaded mushrooms, battered onion rings and grilled tomato with chips or mash potatoes and a sticky BBQ relish.</i>	
<b>Pepper corn sauce</b>	1.50
<b>The Queens Burger</b>	10.50
<i>British beef mince homemade into a burger served in a crusty cob with salad and a basket of chips and a sticky BBQ relish on the side.</i>	
<b>Add</b>	
<b>Mature cheddar</b>	1.00
<b>Blue cheese</b>	1.00
<b>Bacon</b>	1.00
<b>Spicy Chicken Burger</b>	10.50
<i>crumbed chicken served in a crusty cob with a side salad and a basket of chips and chilli chutney.</i>	
<b>Fish and Chips</b>	10.50
<i>battered haddock fillet served with chunky chips, wedge of lemon and mushy peas</i>	

*Please do not hesitate to ask a member of staff for food allergen information.*

## *Sides & Snacks*

Fish finger sandwich <i>3 cod fish fingers with mayonnaise, side salad and chips.</i>	7.50
Basket of chips with mayonnaise or Aioli	3.00
Basket of homemade wedges and sticky BBQ relish	3.50
Jacket potato with butter and salad	4.50
Add	
Tuna mayo	2.50
Grated cheddar	2.00
Sausage and beans	2.00
Seasonal vegetables	3.00
Tomato and onion salad	3.00
Green Beans	3.00

## *Desserts*

Hot Chocolate Fudge Cake <i>A slice of our gorgeous chocolate cake, served warm with ice cream or cream</i>	5.00
Triple Layered Carrot Cake <i>With a cream cheese frosting served with ice cream or cream</i>	5.00
Raspberry and White Chocolate Cheesecake <i>A slice of our tasty cheesecake served with ice cream or cream</i>	5.00
Ice cream or Sorbet <i>3 scoops of our ice creams. Choose from: Vanilla, Butterscotch Brittle, Honeycomb or Maple Syrup and Walnut Cluster. Fancy something a little lighter? We also have sorbets: Lemon zest, mango or raspberry.</i>	3.50

## Champagne and Sparkling

	125ml	Bottle	
Da Luca Prosecco, Italy 🍷	6.00	25.00	
<i>Pear and peach fruit on a lively, yet soft and generous palate.</i>			
Bollinger Special Cuvée Brut, France 🍷		75.00	
<i>With a reputation for being big and full-flavoured, the richness and yeasty tones give a long stylish finish.</i>			
Louis Dornier et Fils Brut, France 🍷	8.00	38.00	
<i>A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.</i>			
Laurent-Perrier Cuvée Rosé Brut, France 🍷		110.00	
<i>The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.</i>			

## Whites

	175ml	250ml	Bottle
Short Mile Bay Sauvignon Blanc	4.70	5.90	17.00
South Eastern Australia 🍷			
<i>Clean tropical notes of passion fruit with a herbaceous grassy lift, followed by a crisp finish.</i>			
Kleine Zalze Cellar Selection Bush Vines Chenin Blanc	5.10	6.50	19.00
Coastal Region South Africa 🍷			
<i>Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness.</i>			
Berri Estates Unoaked Chardonnay	5.20	6.80	20.00
South Eastern Australia 🍷			
<i>A crisp style with a fresh, yet ripe lemon character with no oak-ageing.</i>			
Corte Vigna Pinot Grigio delle Venezie	5.10	6.50	18.00
Italy 🍷			
<i>Floral, racy and dry with green, crisp fruit; the grapes are grown in north-eastern Italy.</i>			
Vidal Sauvignon Blanc	6.00	8.40	25.00
Marlborough, New Zealand 🍷			
<i>Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours</i>			

- 🍷 Dry, refreshing, delicate, light white
- 🍷 Zesty, herbaceous or aromatic white
- 🍷 Juicy, fruit-driven, ripe white
- 🍷 Light, bright, fresh red
- 🍷 Juicy, medium-bodied, fruit-led red
- 🍷 Spicy, peppery, warming red

- 🍷 Oaked, intense, concentrated red
- 🍷 Sophisticated, polished, complex red
- 🍷 Dry, elegant rosé
- 🍷 Rich, fruity rosé
- 🍷 Champagne and sparkling wine

## Rosé

Short Mile Bay Rosé

South Eastern Australia 🍷

*Strawberry and red cherry, backed by citrus notes.*

175ml 250ml Bottle

4.70 5.90 17.00

Whispering Hills White Zinfandel, California

USA 🍷

*Lots of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.*

5.10 6.50 19.00

## Reds

Short Mile Bay Merlot

South Eastern Australia 🍷

*Soft, light-bodied Merlot with a fruity profile.*

175ml 250ml Bottle

4.70 5.90 17.00

Berri Estates Shiraz

South Eastern Australia 🍷

*Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.*

5.20 6.80 20.00

Montepulciano d'Abruzzo, Collezione Marchesini

Italy 🍷

*Grown on the eastern Adriatic coastline giving an intensity of colour and heady bouquet of violets and oranges.*

5.10 6.50 19.00

Marqués de Morano Rioja Crianza

Spain 🍷

*Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.*

6.00 8.40 25.00

Lunaris by Callia Malbec

San Juan, Argentina 🍷

*Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish.*

5.60 7.20 22.00

Bourgogne Pinot Noir Couvent des Jacobins, Louis Jadot

France 🍷

*Layers of classic fresh strawberry aromas and plump soft cherries exude a light silky elegance.*

33.00

Château Lyonnat, Lussac-Saint-Émilion

France 🍷

*A small district of St Emilion with a common terrain, the style is full of soft plums and brambly cassis flavours.*

28.00

*125ml measure available upon request*

## *Vodka*

Absolut Original	3.80
Absolut Flavours	4.40
Grey Goose	4.80
Smirnoff	3.50

## *Gin*

Beefeater	3.50
Bombay Sapphire	4.20
Gordons	3.80
Hendricks	4.80
Tanqueray	4.40

## *Rum*

Bacardi	3.50
Captain Morgan	3.50
Havana Club 7 Year	4.80
Morgan's Spiced	3.50
Mount Gay	3.80
Sailor Jerry	3.80

## *Whisky*

Glenfiddich	4.60
Glenmorangie	4.80
Jack Daniels	3.80
Jack Daniels Honey	4.00
Jamesons	3.80
Laphroaig 10 Year	5.00
Oban 14 Year	5.50
Highland Park 12 Year	5.00
Famous Grouse	3.50

## *Cognac*

Hennessy	4.40
Martel	3.50
Remy Martin	5.00

## *Tequila*

	25ml
Sauza Silver	3.50
Sauza Gold	3.80

## *Liqueurs*

Archers Peach		3.50
Baileys	50ml	4.00
Campari	50ml	3.50
Cointreau		3.80
Disaronno Amaretto		3.50
Drambuie		4.00
Dubonnet		3.00
Grand Marnier		3.80
Jagermeister		3.80
Kahlua		3.80
Malibu		3.50
Martini Varieties	50ml	3.50
Midori		3.50
Pernod		3.50
Pimms	50ml	3.80
Sambuca Black		3.80
Sambuca White		3.80
Southern Comfort		3.50
Stones Ginger	50ml	3.00
Tequila Rose		3.50
Tuaca		3.80
Tia Maria		3.80

## *Port & Sherry*

Harveys Bristol	50ml	3.50
Ruby Port	50ml	3.50
Tio Pepe Dry	50ml	3.50



## *Draught Beer & Cider*

Becks Vier	2.40	4.80
Peroni	2.75	5.50
Stella Artois	2.40	4.80
Stella Cidre	2.40	4.80

## *Bottled Ale, Beer & Cider*

Becks	4.00
Becks Blue	3.50
Budweiser	4.00
Corona	4.00
Guinness Surge	5.00
Newcastle Brown Ale	5.00
Peroni	4.00
Old Mout Cider	5.00
Magners Cider	4.00
Estrella	4.00

## *Soft Drinks*

Bitter Lemon	1.20
Bottled Water (Still/Spark)	2.00
Coke	330ml 2.90
Coke Zero	330ml 2.90
Diet Coke	330ml 2.90
Fanta	330ml 2.90
Ginger Ale	1.20
Ginger Beer	2.00
J20 Apple&Mango	2.90
J20 Orange&Passionfruit	2.90
Lime/Soda	1.00
Red Bull	2.90
Sprite	2.90
Tonic/Slimline Tonic	1.20

## *Juices*

Apple Juice	2.00
Cranberry Juice	2.00
Orange Juice	2.00
Pineapple Juice	2.00
Tomato Juice	2.00

## *Mocktails*

Fruitloop	4.00
<i>Apple, cranberry and orange juice With a dash of grenadine</i>	
Ginger Fizz	
<i>Apple juice, ginger beer and lime</i>	
Orange & Cranberry Spritz	4.00
<i>Orange and cranberry juice With elderflower cordial and lemonade</i>	
Sunset	4.00
<i>Pineapple juice, lime and ginger beer With a dash of grenadine</i>	
Shirley Temple	3.00
<i>Ginger Beer and grenadine</i>	
Virgin Mary	4.00
<i>Tomato Juice, Lemon Juice With Worchester sauce and Tabasco</i>	

## *Hot Drinks*

Americano	2.00
Cafe Latte	2.50
Cafe Mocha	3.00
Cappucino	2.50
Double Espresso	2.00
Espresso	2.00
Hot Chocolate	2.50
Tea Varieties	2.00

## *Cocktails*

### **Sour 8.00**

*Scotch, bourbon, amaretto or gin.  
Shaken with lemon juice and bitters*

### **Woo Woo 8.00**

*Vodka and peach schnapps  
Shaken with cranberry juice*

### **Moscow Mule 8.00**

*Vodka  
With lime, bitters and ginger beer*

### **French Martini 8.00**

*Vodka and raspberry liqueur  
Shaken with pineapple juice*

### **Elderflower Cooler 8.00**

*Gin and elderflower cordial  
With lime, cucumber and soda*

### **Tequila Sunrise 8.00**

*Tequila  
With orange juice and grenadine*

### **White Russian 8.00**

*Vodka and kahlua  
With cream, milk and a chocolate dust*

### **Mai Tai 8.00**

*Spiced rum and orange liqueur  
Shaken with lime and almond syrup*

### **Lynchburg Lemonade 8.00**

*Bourbon whiskey with orange liqueur  
With lemon juice and lemonade*

### **Cosmopolitan 8.00**

*Vodka and orange liqueur  
Shaken with lime and cranberry juice*

### **Espresso Martini 8.50**

*Vanilla Vodka, coffee liqueur and a shot of espresso shaken over ice*

### **Key West Cooler 8.00**

*Melon liqueur, peach schnapps and vodka  
Built over crushed ice and topped with orange and cranberry juice*

### **Classic Mojito 8.00**

*White rum muddled over crushed ice  
With fresh mint leaves, lime, sugar syrup and topped with soda*

### **Bloody Mary 8.00**

*Vodka, tomato juice and lemon juice with tabasco and worcestershire sauce*

### **Long Island Iced Tea 8.50**

*Vodka, gin, white rum, triple sec, tequila with lemon and coke*

### **Margarita 8.00**

*Tequila, sugar syrup with lashings of fresh lime juice in a salt rimmed glass*

## *Sparkling Cocktails*

### **Royal Mojito 11.00**

*Fresh mint leaves and lime muddled with white rum and mixed with sugar syrup served over crushed ice and topped with Champagne.*

### **Kir Royal 10.00**

*Crème de Cassis layered with Champagne*

### **Aperol Spritz 9.00**

*The Italian Classic. Prosecco with Aperol and soda.*

### **The Champagne Cocktail 11.00**

*Sugar cube, angostura bitters and brandy, topped with Champagne.*

### **Lush 11.00**

*Vodka and Chambord liqueur blended together with Champagne*

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