

No. 1

BAR & BISTRO

1 KINGS ROAD, BRIGHTON

Queen's 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 11.00

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, brown or gluten free bread)

Starters

Minestrone soup	5.95
<i>made from fresh local ingredients served with a crusty roll and butter.</i>	
Breaded Scampi	6.95
<i>Breaded single whole tail scampi served with a salad garnish and Chef Mark's tar-tare sauce</i>	
Greenland Prawn Cocktail	6.95
<i>bound in Marie rose sauce atop fresh green leaves accompanied with granary bread</i>	
Spicy southern fried chicken strips	5.95
<i>with a choice Barbeque relish, sweet chilli sauce or sour cream.</i>	
Baby mozzarella and tomato salad	5.95
<i>dressed with balsamic vinegar and rustic bread.</i>	
Red and green salad tomatoes, cucumber and red onion salad	5.00
<i>infused with garlic, basil and olive oil accompanied with rustic bread.</i>	

Mains

Beef Bourguignon prime beef steak	14.95
<i>diced and slow cooked with onions, button mushrooms, celery and red wine sauce served with mashed potatoes.</i>	
Pan Roasted Pork Belly	14.95
<i>cooked with onions, carrots, celery and sage in a white sauce served on a bed of mashed potatoes.</i>	
Slow Roasted Lamb Shank	19.50
<i>in a rich caramelised onion and red wine jus served with mashed potatoes.</i>	
Fish and Chips	12.00
<i>battered cod fillet served with chunky chips, wedge of lemon and mushy peas, can also be served with scampi instead of cod</i>	

All mains above can be served with a choice of chips, boiled potatoes, mashed potatoes or jacket potato.

Mains

Creamed Leek and Gruyere Tart	13.00
<i>served hot with a melt in the middle centre a salad garnish (vegetarian).</i>	
Chef Mark's Fish Pie	14.95
<i>cod, haddock, prawn and salmon in a creamy white wine, leek and gruyere sauce topped with mashed potato.</i>	
Winter Garden Pie	12.00
<i>a traditional ratatouille topped with piped sweet potato (vegan).</i>	
Hoi Sin Stir Fried Vegetables	10.00
<i>a medley of seasonal vegetables with Chinese barbeque sauce stirred together with noodles (vegetarian). Add chicken or prawns 4.95</i>	
Chicken Madras Curry	14.00
<i>served with fluffy steamed rice and naan bread.</i>	
Stir Fried Garlic and Chilli Chicken	14.95
<i>with onions, peppers, mushrooms, garlic and chilli tossed with fresh coriander and served with steamed rice.</i>	
10oz Sirloin Steak	20.50
<i>cooked to your liking served with breaded mushrooms, battered onion rings and grilled tomato with jacket potato, chips or mashed potato and a sticky BBQ relish.</i>	
Pepper corn sauce	1.50
The Queens Burger	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>	
Add	
Mature cheddar	1.00
Blue cheese	1.00
Bacon	1.00
Spicy Chicken Burger	10.50
<i>crumbed chicken served in a crusty cob with a side salad and a basket of chips and chilli chutney.</i>	
Add	
Mature cheddar	1.00
Blue cheese	1.00
Bacon	1.00

All mains above can be served with a choice of chips, boiled potatoes, mashed potatoes or jacket potato.

Please do not hesitate to ask a staff member for our Food Allergen Information folder

Snacks & Sides

Fish finger sandwich 8.00
3 cod fish fingers with mayonnaise, side salad and chips.

Basket of chips with mayonnaise, aioli or BBQ relish 3.00

Jacket Potato 7.00

Served with butter and a salad and one of the following fillings

Tuna Mayo

Grated Cheddar

Baked Beans

Add an extra additional filling for 2.00

Or served with chilli Con carne or vegetarian chilli 9.00

Add created Cheddar for 1.00

Seasonal vegetables 3.00

Tomato and onion salad 3.00

Green Beans 3.00

Desserts

Hot Chocolate Fudge Cake 5.00
A slice of our gorgeous chocolate cake, served warm with ice cream or cream

Triple Layered Carrot Cake 5.00
With a cream cheese frosting served with ice cream or cream

Raspberry and White Chocolate Cheesecake 5.00
A slice of our tasty cheesecake served with ice cream or cream

Ice cream or Sorbet 3.50
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.

Champagne and Sparkling

Da Luca Prosecco, Italy

Pear and peach fruit on a lively, yet soft and generous palate.

125ml Bottle

6.00 25.00

Bollinger Special Cuvée Brut, France

With a reputation for being big and full-flavoured, the richness and yeasty tones give a long stylish finish.

75.00

Jacquart Brut Mosaïque, France

A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.

8.00 38.00

Laurent-Perrier Cuvée Rosé Brut, France

The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.

110.00

Whites

Short Mile Bay Sauvignon Blanc

South Eastern Australia

Clean tropical notes of passion fruit with a herbaceous grassy lift, followed by a crisp finish.

175ml 250ml Bottle

4.70 5.90 17.00

Kleine Zalze Cellar Selection Bush Vines Chenin Blanc

Coastal Region South Africa

Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness.

5.10 6.50 19.00

Berri Estates Unoaked Chardonnay

South Eastern Australia

A crisp style with a fresh, yet ripe lemon character with no oak-ageing.

5.20 6.80 20.00

Corte Vigna Pinot Grigio delle Venezie

Italy

Floral, racy and dry with green, crisp fruit; the grapes are grown in north-eastern Italy.

5.10 6.50 17.00

Vidal Sauvignon Blanc

Marlborough, New Zealand

Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours

6.00 8.40 20.00

Rosé

	175ml	250ml	Bottle
Short Mile Bay Rosé South Eastern Australia <i>Strawberry and red cherry, backed by citrus notes.</i>	4.70	5.90	17.00

Whispering Hills White Zinfandel, California USA <i>Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.</i>	5.10	6.50	19.00
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Reds

	175ml	250ml	Bottle
Short Mile Bay Merlot South Eastern Australia <i>Soft, light-bodied Merlot with a fruity profile.</i>	4.70	5.90	17.00

Berri Estates Shiraz South Eastern Australia <i>Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.</i>	5.20	6.80	20.00
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Montepulciano d'Abruzzo, Collezione Marchesini Italy <i>Grown on the eastern Adriatic coastline giving an intensity of colour and heady bouquet of violets and oranges.</i>	5.10	6.50	19.00
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Marqués de Morano Rioja Crianza Spain <i>Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.</i>	6.00	8.40	25.00
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Lunaris by Callia Malbec San Juan, Argentina <i>Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish.</i>	5.60	7.20	22.00
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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
Makers Mark	4.80

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		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 Larger/Cider

Becks Vier	2.50	5.00
Peroni	2.75	5.50
Stella Cidre	2.50	5.00

Bottled Ale, Beer & Cider

Magners	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
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 Tobasco</i>	

Hot Drinks

Americano	2.00
Cafe Latte	2.50
Cafe Mocha	3.00
Cappuccino	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

