




# QUEENS

BRITISH INDIAN DINING

 @queensbretford

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## ENGLISH STARTER

### HOMEMADE SOUP ----- 5.90

A warm and comforting bowl of soup made daily from the freshest ingredients, served with crusty bread and butter.

### PRAWN COCKTAIL ----- 5.50

Succulent prawns served in a tangy cocktail sauce, nestled on a bed of crisp lettuce.

### BREADED MUSHROOMS ----- 6.90

Golden breaded mushrooms paired with a creamy garlic dip, perfect for sharing, served with garnish and wholemeal bread and butter.

### POTATO SKINS WITH BOLOGNESE ----- 7.90

Crispy potato skins loaded with a delicious bolognese filling.

### CHICKEN WINGS ----- 6.90

Tender chicken wings marinated in a tantalizing sauce, grilled to perfection, served with coleslaw and sweet chilli dip.

## SEA FOOD

### FISH AND CHIPS ----- 13.90

Classic battered cod fish served with golden chips, fresh green peas and a side of tartar sauce.

### GOLDEN SCAMPI ----- 12.90

Lightly breadcrumb-coated scampi fried to a golden perfection, served with chips, fresh green peas and tartar sauce.

### BREADED WHOLE FILLET OF PLAICE ----- 12.90

A whole plaice fillet, coated in breadcrumbs, and fried until crispy and delicious. Served with golden chips, fresh green peas and tartar sauce.

### POACHED SALMON ----- 12.90

Delicately poached salmon, cooked in a creamy prawn and white wine sauce to enrich its natural flavors. Served with golden chips or mash potato and seasonal vegetables.

### PAN FRIED SEA BASS FILLET ----- 14.50

A tender sea bass fillet, pan-seared to a golden finish and served with golden chips or mash potato, grilled vegetables and a garlic chive butter.

### INDO FISH AND CHIPS ----- 15.90

Crispy, succulent cod fillet fish with a perfectly seasoned and spicy Indian twist, battered, fried and served with a mango dip, alongside cheesy chips for a delightful fusion of flavors.

## STEAKS

Grilled to your desired rarity and perfection, accompanied by savoury mushrooms, juicy tomato, and crispy onion rings.

### 8oz RIB-EYE STEAK ----- 22.90

Succulent 8oz ribeye steak, renowned for its rich marbling and tender texture.

### 8oz RUMP STEAK ----- 15.90

Robustly flavoured 8oz rump steak, expertly grilled to your liking.

### 8oz SIRLOIN ----- 18.90

8oz sirloin steak, boasting a perfect balance of tenderness and full-bodied beefy flavor.

### STEAK SAUCES ----- 3.00

A choice of flavorful sauces to accompany your steak, adding an extra layer of indulgence - Black Pepper, Diane or Mushroom sauce.

### GARLIC BUTTER ----- 1.00

A rich and fragrant garlic butter, perfect for adding a touch of luxury to your steak.

## ROYAL MAINS

The Royal Mains are each served with a selection of golden chips, roast or new potatoes, and seasonal vegetables or fresh green salad.

### CHICKEN SUPREME ----- 12.90

Succulent grilled chicken breast, topped with homemade cream of mushroom and herb sauce.

### BEEF LASAGNE ----- 12.90

Layers of tender pasta, rich Bolognese sauce, and creamy béchamel, baked to perfection.

### COTTAGE PIE ----- 12.90

A comforting classic, with savory minced beef and vegetables topped with fluffy mashed potato and cheese.

### PIE OF THE WEEK ----- 12.90

A rotating selection of scrumptious pies, lovingly crafted by our chefs each week.

### BROCCOLI AND CHEESE BAKE ----- 10.90

Tender broccoli florets baked in a creamy cheese sauce, a delicious vegetarian option.

### SAUSAGE, EGG AND CHIPS ----- 11.50

Flavorful lamb sausages served with golden chips and perfectly cooked eggs.

### LIVER AND ONIONS ----- 11.50

Savory, tender liver paired with sweet caramelized onions, cooked to perfection in a rich, flavorful gravy for a classic, comforting dish.

Please speak to our staff regarding any specific dietary requirements when making your order



## BURGERS

### QUEENS BURGER ----- 14.90

Succulent double patty beef burger topped with cheese, jalapenos and roasted pepper. Served with a zingy burger sauce, golden chips, onion rings and coleslaw.

### INDO-BEEF BURGER ----- 14.90

A juicy beef patty infused with Indian spices, served on a toasted bun with golden chips, crispy onion rings and coleslaw.

### CHICKEN BURGER ----- 13.90

A tender chicken breast and halloumi, grilled to perfection and served on a soft toasted bun with mayonnaise, golden chips and coleslaw.

### VEGAN BURGER ----- 12.90

A delicious, wholesome vegan patty burger on a vegan bun, fresh crispy salad, juicy tomato and served with golden chips.

## EXTRA SIDES

### MUSHROOMS ----- 1.50

### ONION RINGS ----- 2.90

### COLESLAW ----- 1.90

### GARLIC BREAD ----- 3.50

### CHIPS ----- 3.50

### GREEN SALAD ----- 2.50

## LIGHT LUNCH (from £4.90)

Served every day from 12pm to 3pm only.

### SANDWICHES -----

A selection of sandwiches with a delicious choice of fillings.

Chicken Tikka ----- 5.90

Paneer Grill ----- 5.90

Egg Mayonnaise ----- 5.90

Tuna Mayonnaise ----- 5.90

Prawns in Marie Rose Sauce ----- 6.90

### JACKET POTATO -----

Tasty jacket potatoes with your choice of delectable fillings for a personalized treat.

Chicken Tikka & Mint Yoghurt Sauce ----- 5.90

Cheese & Beans ----- 5.90

Tuna Mayonnaise ----- 5.90

Prawns in Marie Rose Sauce ----- 6.90

### WRAPS -----

Scrumptious wraps, customizable with your favorite fillings for a delightful meal on-the-go, or for a quick lunch stop-over.

Chicken Tikka ----- 5.90

Grilled Halloumi ----- 5.90

Tandoori Fish ----- 5.90

Vegetable Kebab ----- 4.90

Lamb Shish Wrap ----- 4.90

## WEEKDAY SPECIALS

Weekday special offer boasting a selection of 2 or 3 courses, from starters, mains and dessert. Check our specials board, or ask your waiter for the available options. *Available on Weekdays only.*

### TWO COURSE ----- 8.90

### THREE COURSE ----- 9.90

## SUNDAY ROAST

Choose from a selection of our scrumptious Sunday Roasts, served with vegetables, roast potato and yorkshire pudding topped with a delicious gravy. *Available on Sundays only.*

### TURKEY ----- 11.50

### CHICKEN ----- 11.50

### BEEF ----- 11.90

### TRIO ----- 12.50

A tempting trio of turkey, chicken and beef served in a delicious combination.

*Please speak to our staff regarding any specific dietary requirements when making your order*



# INDIAN STARTERS

POPPADOMS (ea) ----- 0.90

Crisp and flavorful poppadoms, available in both classic or spiced varieties. The perfect appetiser for dipping, sharing and starting your culinary journey.

CHUTNEY DIP TRAY (ea) ----- 1.00

Enticing chutney dip tray, featuring a trio of delectable dips: tangy mango, refreshing mint yoghurt sauce, and savory onion salsa chutney.

## NON VEGETARIAN

LAMB KAKORI KEBAB  ----- 7.90

Minced lamb kebabs, seasoned with Indian spices and cooked on skewers for a smoky flavor.

SHAMI KEBAB  ----- 7.90

Spiced minced meat kebabs, pan-fried until crisp and golden, a classic Indian starter.

BOTI KEBAB  ----- 7.90

Succulent chunks of marinated meat, grilled to perfection and bursting with flavor.

CHICKEN / LAMB SHASHLIK  ----- 6.90

Tender pieces of chicken or lamb, marinated and grilled to perfection on skewers.

CHICKEN TIKKA  ----- 5.90

Succulent pieces of chicken, marinated in a blend of Indian spices and grilled to perfection.

CHICKEN PAKORA ----- 5.90

Crispy, golden-fried chicken fritters, perfect for dipping in your favorite chutney.

TANDOORI CHICKEN  ----- 5.90

Juicy chicken marinated in a blend of tandoori spices and grilled to perfection.

FRIED CALAMARI ----- 5.90

Tender calamari rings, fried to perfection and served with a zesty dipping sauce.

KING PRAWN ON PURI ----- 5.90

Succulent king prawns served on a soft puri bread, a regal Indian seafood starter.

LAMB SAMOSA ----- 4.50

Crispy pastry filled with spiced minced lamb, a delicious and satisfying starter.

## VEGETARIAN / VEGAN

VEGETABLE SAMOSA  ----- 4.50

Crispy pastry filled with spiced vegetables, a delicious starter.

SAMOSA CHAAT  ----- 4.50

Flavorful samosas topped with tangy chutneys and yogurt.

ONION BHAJI  ----- 4.50

Crispy onion fritters, perfect for dipping in chutney.

HARA KEBAB   ----- 4.50

Spiced spinach and potato patties, a vegetarian delight.

KURKURI BHINDI   ----- 4.90

Crispy fried okra, a crunchy and flavorful treat.

PAPDI CHAAT  ----- 4.90

Crispy papdi with tangy chutneys, yogurt, and chickpeas.

ALOO TIKKI  ----- 4.50

Spiced potato patties, a popular Indian street food.

CHILLI PANEER   ----- 4.90

Paneer cooked in a spicy Indo-Chinese sauce, a fusion favorite.

GOBI MANCHURIAN  ----- 4.90

Spicy, Indo-Chinese style cauliflower, bursting with flavor.

LACHHA SALAD  ----- 3.50

Thinly sliced onions tossed in a tangy dressing.

PANEER TIKKA   ----- 6.90

Marinated paneer, grilled to perfection with Indian spices.

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# CHEF *specials*

A handpicked selection of exquisite dishes, masterfully crafted by our award-winning Head Chef to showcase his culinary expertise and passion for exceptional Indian cuisine. All our chef specials are delightfully paired with a fragrant pilau rice.

## MAHARAJA *Chicken Tikka* MASALA 15.90

Succulent, tender pieces of chicken marinated in aromatic spices, grilled to perfection, and then simmered in a rich, creamy tomato sauce. This iconic dish is the epitome of indulgence and a true celebration of flavors.

## RUSTIC *Beef* DALCHA 16.90

Tender, slow-cooked beef in a rich, flavorful lentil curry infused with a medley of spices and a touch of tamarind. This hearty, warming dish is the ultimate comfort food with a delightful depth of flavor.

## SULTAN'S *Lamb* SHATKORA 14.90

Juicy, tender lamb cooked with the unique Shatkora citrus fruit, native to Bangladesh. The zesty, tangy flavors of the fruit perfectly complement the richness of the lamb, creating an exquisite, mouthwatering dish that will leave you craving more.

## SOVEREIGN *Seabass* SPECIAL 19.90

A beautifully seared, delicate sea bass fillet infused with a fragrant, mildly spiced masala, and finished with a squeeze of fresh lemon. This light and refreshing dish celebrates the natural flavors of the sea bass while adding an enticing Indian twist.

## GOLDEN *Rupchanda* DELIGHT 18.90

A whole Rupchanda fish, marinated in a blend of exotic spices, and then expertly fried to achieve a golden, crispy exterior while retaining its moist, flaky interior. This dish is a true testament to the flavors and textures of traditional Indian seafood cuisine.

## COASTAL *Thelapia* TREASURE 15.90

A sumptuous fish curry made with fresh thelapia simmered in a rich, coconut-based sauce, infused with a blend of aromatic South Indian spices. This delectable dish is a symphony of flavors that will transport you to the tropical shores of southern India.

## DELHI *Duck* MASALA 18.90

Tender, juicy duck breast cooked in a velvety, spiced tomato and onion masala, creating a perfect harmony of flavors that will delight your palate. This luxurious dish is an innovative fusion of Indian spices and tender duck, a regal combination that's bound to impress.





# INDIAN MAINS

## SOUTH INDIAN CHILLI CHICKEN 9.90

Succulent chicken pieces cooked in a fiery South Indian chilli sauce, bursting with bold flavors and spices.

## SOY CHICKEN 10.90

Savor the tantalizing fusion of tender soy chicken pieces, marinated in a symphony of aromatic Indian spices and cooked to perfection in a rich, velvety sauce.

## SOY LAMB 11.90

Indulge in the sumptuous flavors of succulent soy lamb, infused with a medley of fragrant Indian spices and slow-cooked to melt-in-your-mouth tenderness in a luscious, savory sauce.

## MEAT PUMPKIN 12.90

A delectable medley of tender meat and sweet pumpkin, simmered in a mildly spiced sauce for a delightful, comforting dish.

## GREEN CHICKEN 10.90

Flavorful chicken cooked in a vibrant, herbaceous green sauce, delivering a unique and refreshing twist to your palate.

## RAILWAY LAMB 12.90

A traditional Indian railway-inspired dish, featuring tender lamb in a robust, aromatic curry, reminiscent of the bygone era of luxurious train travel.

# GRILL PLATTERS

Savour our exquisite Mixed Grill Platters, expertly crafted by our Head Chef to showcase a medley of irresistible flavors. Indulge in the captivating aromas and taste the unparalleled quality fit for royalty.

## QUEENS SOLO FEAST 19.90

Indulge in a personal banquet fit for royalty, complete with a variety of mouthwatering Indian delicacies to satisfy your cravings.

## QUEENS MAJESTIC BANQUET for 2 37.90

Share a luxurious spread for two, featuring succulent lamb chops, tender chicken tikka, juicy lamb tikka, sizzling shish kebabs, crispy chicken wings, flavorful niblets, marinated fish tikka, and chargrilled paneer tikka, all served with fragrant rice and a fresh salad.

## ROYAL COURT PLATTER for 3 59.90

Gather your closest friends or family to enjoy a lavish feast of perfectly grilled lamb chops, delectable chicken tikka, savory lamb tikka, spiced shish kebabs, golden chicken wings, tasty niblets, zesty fish tikka, and soft paneer tikka, **rich lamb sausages** accompanied by aromatic rice and a vibrant salad.

## THE CROWN JEWEL PLATTER for 4 79.90

Ultimate indulgence - a grand platter for four, boasting an array of exquisite Indian dishes, including juicy lamb chops, succulent chicken tikka, tender lamb tikka, mouthwatering shish kebabs, crispy chicken wings, flavorsome niblets, perfectly marinated fish tikka, delicious paneer tikka, **rich lamb sausages and irresistible king prawn** - all complemented by steaming rice and a refreshing salad.

## DIETARY REQUIREMENTS

We offer grilled vegetarian/vegan and gluten free substitutes for all our platters at no additional cost. Please speak to our staff regarding any desired dietary alterations.



# INDIAN CLASSICS

## CURRY

Chicken	8.90
Lamb	9.90
Prawn	10.90
King Prawn	15.90
Vegetable 	7.90

## MADRAS

Madras is a fairly hot curry sauce, red in colour and with heavy use of chili powder.

Chicken	8.90
Lamb	9.90
Prawn	10.90
King Prawn	15.90
Vegetable 	7.90

## VINDALOO

A bold Goan curry with tender meat, fiery spices, and tangy vinegar notes.

Chicken	8.90
Lamb	9.90
Prawn	10.90
King Prawn	15.90
Vegetable 	7.90

## KORMA

A creamy, mild curry featuring succulent meat simmered in a rich blend of aromatic spices and coconut milk.

Chicken	8.90
Lamb	10.90
Prawn	11.90
King Prawn	16.90
Vegetable 	7.90

## NAGA

Made with onions, garlic, ginger, tomatoes, and one secret ingredient, Naga chilli pickle. Not for the faint hearted, but perfect for spice hot-heads.

Chicken	8.90
Lamb	10.90
Prawns	12.90
King Prawn	16.90
Vegetable 	8.90

## BUTTER CHICKEN 12.90

Traditionally 'Murgh Makhani', savour the tender pieces of chicken cooked in a smooth, rich tomato-based sauce with butter and fragrant spices.

## DAL MAKHANI 8.90

A sumptuous blend of black lentils and kidney beans simmered in a creamy tomato sauce with aromatic spices.

## ROGAN JOSH

A heady combination of intense spices in a creamy tomato sauce curry

Chicken	8.90
Lamb	10.90
Prawn	11.90
King Prawn	16.90
Vegetable 	7.90

## BALTI

A balti is a vegetable or meat dish of Indian origin which is cooked and served in a bowl-shaped pan.

Chicken	9.90
Lamb	10.90
Prawn	11.90
King Prawn	16.90
Vegetable 	8.90

## KARAI

The Karai is a spicy curry and is a particular favourite in Northern India and Pakistan.

Chicken	9.90
Lamb	10.90
Prawn	11.90
King Prawn	16.90
Vegetable 	8.90

## BHUNA

Bhunyas are characterised by a thick, deliciously intense coating sauce with a well-spiced but moderate heat.

Chicken	9.90
Lamb	10.90
Prawn	11.90
King Prawn	16.90
Vegetable 	7.90

## DHANSAK

Dhansak is a famous Parsi dish, made with lentils and a bit of sweet and sour.

Chicken	9.90
Lamb	10.90
Prawn	10.90
King Prawn	15.90
Vegetable 	7.90

## PATIA

Pathia curries were developed in Britain and like the popular Chinese dish, they are sweet and sour as well as being mildly spicy

Chicken	8.90
Lamb	10.90
Prawn	11.90
King Prawn	15.90
Vegetable 	7.90

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# QUEENS BIRIYANI

## QUEENS MEDLEY BIRYANI 19.90

Basmati rice with fragrant spices such as saffron and layered with prawn, lamb, chicken and a thick gravy. The dish is then covered, its lid secured with dough, and then the biryani is cooked over a low flame

## REGAL CHICKEN BIRYANI 12.90

Chicken Biryani is a savory chicken and basmati rice dish that includes layers of chicken, rice, and aromatics that are steamed together.

## MAJESTIC LAMB BIRIYANI 14.90

Basmati rice with fragrant spices such as saffron and layered with Lamb and a thick gravy. The dish is then covered, its lid secured with dough, and then the biryani is cooked over a low flame

## EDEN VEGETABLE BIRIYANI 9.90

Savor the vibrant, fresh, colorful vegetables and aromatic spices, masterfully combined in our delectable Vegetable Biryani for a truly delightful culinary experience.

## HYDERABADI DUM BIRIYANI 13.90

Savor the rich flavors of Dum Biryani, a fragrant and aromatic dish, where succulent layers of marinated meat and spiced rice are slow-cooked to perfection in a sealed pot for a truly indulgent experience.

## EMPEROR PRAWN BIRIYANI 12.90

Juicy marinated king prawns and flavoursome rice and topped with rich saffron, in a mixture of yoghurt combined with ginger, garlic, garam masala, cumin.

## EXTRA SIDES

### BOMBAY ALOO 4.90

Spiced potatoes cooked in a tomato-based sauce, a classic side.

### ALOO GOBI 4.90

Cauliflower and potatoes cooked with fragrant Indian spices.

### TARKA DAAL 4.90

Creamy lentils tempered with aromatic spices, a comforting side.

### DAAL CHANA 4.90

Flavorful chana daal cooked with a blend of Indian spices.

### VEGETABLE BHAJI 4.90

Mixed vegetables cooked in a rich, flavorful sauce.

### PALAK PANEER 5.90

Creamy spinach with paneer, a rich and satisfying side.

### CHANA MASALA 4.90

Chickpeas cooked in a spicy, tangy sauce, a popular side.

### RAITA 1.90

Cooling yogurt with cucumber, a refreshing accompaniment.

### MASALA CHIPS 4.50

Crispy chips smothered in a rich, aromatic masala sauce

### GUNPOWDER CHIPS 3.90

Lightly spiced dry, mixed vegetable dish

## RICE AND BREADS

### RICES

Queens Regal Fried Rice (Chef's special fried rice with Chicken, Lamb and King Prawn)	7.90
Pilau Rice	3.90
Egg Fried Rice	3.90
Mushroom Fried Rice	3.90
Lemon chilli fried rice	3.90
Chilli fried rice	3.90
Chinese Fried Rice	4.50
Steamed Rice	3.50
Garlic Rice	3.50
Lemon Rice	3.50

### NAANS

Plain Naan	2.90
Keema Naan	3.90
Garlic Naan	3.90
Peshwari Naan	3.90
Cheese Naan	3.90
Cheese Chili Naan	3.90

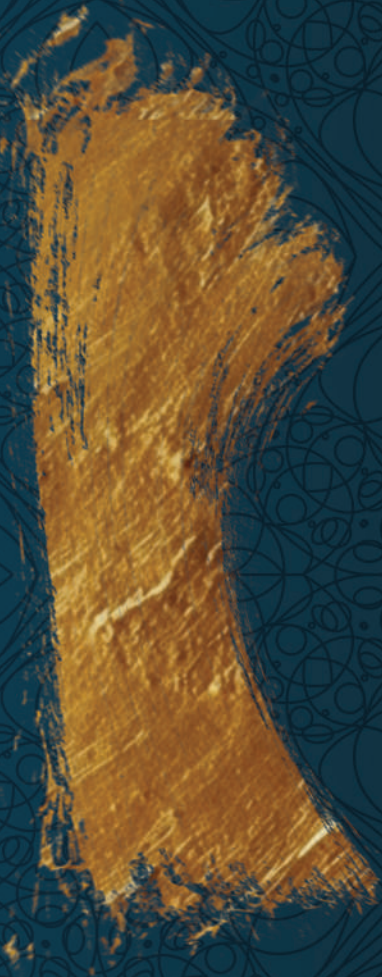
### BREADS

Paratha	2.90
Chapati	1.90
Tandoori Roti	1.50
Aloo paratha	2.90
Methi paratha	2.90

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# *CHEERS* to **QUEENS**



**Next: DRINKS**



# SPIRITS

WHISKEY	25ml
Jack Daniels	7.95
Jameson	3.95
Scotch Whiskey	3.95
Bells	3.95
BRANDY	25ml
Courvoisier (Brandy)	3.95
Cherry Brandy	3.95
Apricot Brandy	3.95
VODKA	25ml
Smirnoff	2.95



RUM	25ml
Dead Man's Fingers	7.95
Pineapple	3.95
Spiced	3.95
Raspberry	3.95
Mango	3.10
Lambs Navy	2.10
Woods Old	3.10
Malibu	2.90
Bacardi	3.10

# GINS

GINS	25ml
Gordons	7.95
Original	3.95
White Peach	3.95
Sloe	3.95
Mediterranean Orange	3.20
Pink	3.20
Crisp Cucumber	3.20
Sicilean Lemon	3.20
Bombay Sapphire	3.80
Brockmans	4.20
Gingerbread	3.10
Boe Violet	3.80
Hendrics	4.20



GINS	25ml
Whitley Neill	-
Brazilian Lime	3.80
Strawberry & Black Pepper	3.80
Mango & Lime	3.80
Watermelon & Kiwi	3.80
Aloe & Cucumber	3.80
Blackberry	3.80
Pink Grapefruit	3.80
Rhubarb & Ginger	3.80
Raspberry	3.80
Blood Orange	3.80
Pineapple	3.80
Parma Violet	3.80

# EXTRAS

	25ml
Baileys	3.20
Cointreau	3.20
Pallini Lemon Liqueur	3.20
Disaronno	3.20
Tequila	3.00
Aperol	7.20
Stones Ginger Wine	4.20
Remy Martin	4.20



	25ml
Apple Sourz	3.00
Raspberry Sourz	3.00
Sambuca	3.00
Martini	3.20
Croft Sherry	3.20
Harveys Sherry	3.20
Peach Schnapps	4.20



# SOFT DRINKS & JUICES

Drinks	Small	Medium	Large
Diet Pepsi	2.50	3.00	3.95
Pepsi Max	2.50	3.00	3.95
Lemonade	2.50	3.00	3.95
Tonic			2.95
Low Calorie Tonic			2.95
Orange Juice			3.20
Tomato Juice			2.95
Bitter Lemon			2.95
Grapefruit Juice			2.95
Cranberry Juice			2.95
Ginger Beer			2.95
Spicy Ginger Ale			2.95

Drinks	Bottle
Pineapple Juice	2.95
Appletiser	3.50
J <sub>2</sub> O Apple & Mango	3.50
J <sub>2</sub> O Apple & Raspberry	3.50
J <sub>2</sub> O Apple & Passionfruit	3.50
Still Water	2.50
Sparkling Water	2.50
Coca Cola	3.45
Coke Zero	3.00
Diet Coke	3.00
Fanta	3.00
Blackcurrent Fruitshoot	1.50

## CIDERS

Cider	1/2 Pint	Pint/Bottle
Strongbow	2.40	4.80
Old Mout Berries & Cherries	-	4.95
Old Mout Watermelon & Lime	-	4.95
Old Mout Strawberry & Pomegranate	-	4.95
Old Mout Kiwi & Lime	-	4.95
Old Mout Pineapple & Raspberry	-	4.95
Bulmers Yelow	-	4.95
Bulmers Red	-	4.95
Stowford Press Low Alcohol	-	2.80
Kopparberg Strawberry & Lime	-	4.95
Kopparberg Mixed Fruit	-	4.95



## BEERS

Beer	1/2 Pint	Pint/Bottle
Heineken	2.50	5.00
Amstal	2.35	4.70
Pedigree	2.25	4.50
Theakston	2.20	4.40
Guinness	2.50	5.00
John Smith	2.25	4.50
Budwiser	-	4.20
Becks	-	4.20
Peroni	-	4.20
Heineken Zero	-	2.65





# QUEENS WINE LIST

Bin	Bottle	Bin	Bottle
<u>WHITE WINE</u>			
1	Chardonnay Hardys   Successful blend gives a lovely balanced white wine - Australia (125ml - £4.85, 175ml - 6.95, 250ml - 8.95, Bottle - 17.45)	14	Shiraz Hardys   An easy drinking red with ripe fruit and soft tannins - Australia (125ml - £4.45, 175ml - 5.95, 250ml - 7.45, Bottle - 16.45)
2	Pinot Grigio Hardys VR   Dry easy drinking wine - Australia (125ml - £4.75, 175ml - 6.95, 250ml - 8.25, Bottle - 16.45)	15	Malbec Yellowtail   Smooth, fruity and well balanced red wine - Australia (125ml - £4.65, 175ml - 6.75, 250ml - 8.20, Bottle - 17.45)
3	Sauvignon Blanc Hardys   Soft and fruity excellent value wine - Australia (125ml - £4.75, 175ml - 6.95, 250ml - 8.55, Bottle - 16.45)	16	Merlot Echo Falls   Youthful, fruity red with blackcurrant flavours - California (125ml - £4.75, 175ml - 5.75, 250ml - 7.95, Bottle - 17.45)
4	Muscadet de Sevre et Maine Goulaine   Popular bone dry white wine from the Loire valley - France 19.75	17	Beaujolais Villages Francois Noblecour   Light and fruity, easy drinking red 19.75
5	Muscat de Beaumes de Venise Réserve Du Sud, Foncalieu   Sweet and huscious white wine - France 14.25	18	Fleurie Domaine de Prion   Delicate fruity red, a classic Beaujolais Cru 26.35
6	Piesporter Michelsberg Josef Brader   Soft, fruity white wine from the Mosel Germany 17.50	19	Côtes du Rhône Anguste Bessac   Full flavoured red from Rhone Valley 17.50
7	Soave Vitis Nostra   Good example of this famouse medium dry wine - Italy 17.50	20	Chianti Antica Cinta   Good, typical Chianti in the traditional straw flask - Italy 18.65
8	Chenin Blanc Cullinan View   Light and fresh with a peachy fruit flavour - South Africa 17.50	21	Rioja Campo Viejo   Well balanced mature Tempranillo-Spain 18.65
9	Sauvignon Blanc Villa Maria Privat Bin   Excellent quality, lively and intense flavours - New Zealand 20.85	22	Pinotage Kleine Zalza   Ripe complex with a berry and herb fruit character- South Africa 19.75
10	Pinot Noir Vidal Estate   Classic wine with a hint of oak, juicy fruit and smooth finish - New Zealand 23.00	23	Cabernet Sauvignon Echo Falls   A soft easy drinking red wine, full of ripe fruit flavours - California 16.45
11	Sauvignon Blanc Errazuriz   High quality white wine, refreshing yet subtle - Chile 20.85	<u>CHAMPAGNE AND SPARKLING</u>	
12	Chardonnay Errazuriz   Well renowned clean, crisp white wine Chile 20.85	24	Piper - Heidsieck Brut   Dry and fresh with a soft, fruity flavour 45.00
<u>ROSÉ</u>			
14	Hardy's Rosé (125ml - £4.75, 175ml - 6.75, 250ml - 7.95, Bottle - 17.95)	25	Prosecco, Canti Brut   Dry, fruity, excellent quality Italian sparkling wine 17.50
13	White Zinfandel Blush Echo Falls   A salmon-pink wine, refreshing and easy drinking - California (125ml - £4.75, 175ml - 6.75, 250ml - 7.95, Bottle - 16.45)	26	Martini Rose Light and fruity classic Italian sparkling wine 17.50





# Your Royal Dining Guide

## GROUP BOOKINGS, PRIVATE EVENTS and CATERING

At Queens Bretford, we specialize in catering to parties of all sizes, ensuring each guest receives the royal treatment they deserve.

Make your dining experience truly memorable by reserving a table or function room for your group, hosting a private event, or delighting your guests with our catering services.

Our exceptional Indian and English cuisine will elevate any occasion, and our dedicated staff will ensure your event is unforgettable.

Please contact us in advance for group bookings, private events, and catering inquiries, and let us bring the royal touch to your special day.

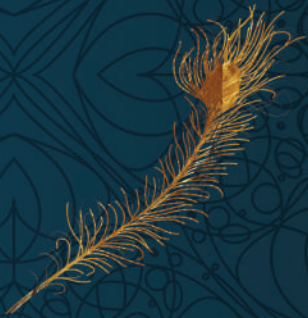


## YOUR FEEDBACK

Your feedback is invaluable to us. If you've enjoyed your visit, we'd be grateful if you could please leave a review on Google or TripAdvisor, helping us continue to provide exceptional service and memorable dining experiences.


Your satisfaction is our priority, and we appreciate your support. If you have any suggestions for improvement or wish to share comments about your experience, please email us at [info@queensbretford.co.uk](mailto:info@queensbretford.co.uk), and a member of our team will promptly respond.


If you've liked our menu, please leave us a positive review. We designed and created it ourselves!




## UPDATES and PROMOTIONS


To not miss out on the latest news, updates, special events and promotions, be sure to follow us on social media and keep updated on promotional offers via our website.


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