

SUNDAY ROAST

AT

THE GIPSY QUEEN

*The Gipsy Queen proudly welcomes new owners Marc, Lucy, Ben (& Mumford the Dog).
Our menu is freshly prepared by our kitchen daily using great, British ingredients that keep the journey
from farm to fork always firmly in mind.*

STARTERS

Soup of the day £5.50

Smoked Ham-Hock and Rabbit Terrine *Fig chutney, Toasted Brioche* £6.00

Courgette and Goat's Cheese Arancini *Goat's cheese, red pepper ketchup (v)* £5.50

Smoked Salmon and Haddock Fishcake *Beetroot aioli, Fresh dill* £6.00

MAINS

Corn-fed Chicken & Wild Mushroom Risotto *Wild porcini, parmesan, truffle oil* £16.00

Pan Fried Sea Bass *Crushed Jersey Royals, samphire, salsa verde, chorizo* £17.00

ROASTS

Laverstock Farm 28 day aged Rib Eye of beef £16.50

Dingley Dell Pork Belly Crackling & apple compote £14.50

Corn-fed Somerset Chicken £14.50

Roasted nut & root Vegetable Wellington (v) £14.00

All roasts are served with roast potatoes, carrots, honey roasted parsnips, celeriac, seasonal greens, Yorkshire pudding and home made gravy.

DESSERTS

Sticky Toffee Pudding *Vanilla ice cream, toffee sauce* £5.50

Apple & Rhubarb Crumble *Hot or cold vanilla custard* £5.50

Home made ice creams *Vanilla, chocolate & strawberry* £4.50

Cheese Board *Crackers, fig jam & grapes* £9.00

*Some of our dishes may contain allergens. If in doubt please ask a member of staff.
A discretionary 12.5% service charge will be added to your bill.*

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