THE QUEEN'S OAK

STARTERS

CRISPY SQUID & WHITE BAIT 8.50
Tartar sauce

WHOLE BAKED CAMEMBERT 16
Chilli & apricot jam glaze, served with toasted ciabatta (perfect for sharing)

BLACK PUDDING & NDUJA BONBONS 9
Cheese gratin and herbed breadcrumbs

HALKIDIKI GREEN OLIVES 7
Hummus and flat bread

COURGETTE & HALOUMI FRIES 8.95
Spicy mayo and sesame seeds

CIABATTAS

(Monday to Saturday lunchtime)
All served with fries. Upgrade to dirty fries or parmesan & truffle fries +2

SMOKED SALMON & HORSERADISH 15

BRISKET PASTRAMI, SAUERKRAUT, DILL PICKLE & MUSTARD 15

FALAFEL & HUMMUS 13.95

BRIE, BACON & CRANBERRY 13.95

MAINS

8OZ AGED SIRLOIN STEAK 35
Served with fries, peas and peppercorn sauce
Upgrade to dirty fries or parmesan & truffle fries +2

CRISPY CHICKEN BREAST 22
Fragrant Thai green curry sauce, sticky rice and green beans

SLOW BRAISED VENISON 24
Venison faggot, buttered mashed potato and roasted carrots, in a rich juniper & red wine sauce

BEER BATTERED FISH & CHIPS 21.95
Garden peas, tartar sauce

CALVES LIVER 24.95
Buttered mashed potatoes, fried onions, streaky bacon, peas & beans with a rich red wine sauce

PAN FRIED FILLET OF SEA BASS 24.50
Warm new potato salad, citrus olives, confit red onions, sun blush tomatoes, crispy fried squid and salsa Verdi

STEAK & ALE PIE 21.95
Served with your choice of chips or buttered mashed potatoes, peas and rich red wine gravy

FULL RACK OF RIBS 24.95
Pork ribs smothered in barbecue sauce, served with red cabbage slaw, chips, and extra sauce for dipping

CLASSIC BANGERS & MASH 18.50
Traditional pork sausages, buttered mashed potato, fried onions and rich gravy

STUFFED AUBERGINE 20
Garlic butter, mozzarella, Parmesan and cheddar, topped with crispy breadcrumbs, with tomato fondue and baby leaf salad

BURGERS

All served with fries. Upgrade to dirty fries or parmesan & truffle fries +2

QUEEN'S OAK BURGER 19.50
Ground chuck and rib steak, grilled cheese, streaky bacon, tomato, red onion & grain mustard relish, dill pickle and heart romaine salad

KOREAN STYLE CHICKEN BURGER 19.50
Crispy panko-coated chicken breast, kimchi and spicy gochujang mayo

VEGAN BURGER 18.95
With tomato, red onion & grain mustard relish, dill pickle and heart romaine salad

KIDS 13.50

CHEESE BURGER & FRIES

FISH, CHIPS & PEAS

SAUSAGE & MASH
With peas and gravy

PUDDINGS

STICKY TOFFEE PUDDING 9
Toffee sauce & vanilla ice cream

CHOCOLATE CARAMEL TART 9
Chocolate dirt, chocolate ice cream

AFFLIGATO 9
Double vanilla ice cream topped with a shot of espresso and Disaronno liqueur

BISCOFF CHEESE CAKE 9
Salted caramel & honeycomb ice cream

CHOCOLATE BROWNIE 9
Mixed red berries and vanilla ice cream

LEMON POSSET 9
Mixed red berries and almond biscuit

SIDES

SKINNY FRIES 5

DIRTY FRIES 6.50

PARMESAN TRUFFLE FRIES 6.50

BUTTERED MASH 4

ONION RINGS 5

GARLIC BREAD 6 (add cheese +2)

BABY MIXED LEAF SALAD 5

PEAS & GREEN BEANS 6

SUNDAY ROASTS

All served with Yorkshire pudding, roast potatoes, roast carrots, braised red cabbage and rich red wine gravy

ROAST SIRLOIN OF BEEF 27.50

ROAST CHICKEN BREAST 21.50

SLOW ROASTED LAMB SHANK 28.50

STUFFED AUBERGINE 20
Garlic butter, mozzarella, Parmesan and cheddar, topped with crispy breadcrumbs, with tomato fondue and baby leaf salad

KIDS' ROAST 15
Chicken or sirloin of beef with all the trimmings

SUNDAY SIDES

CAULIFLOWER CHEESE (serves two) 7

EXTRA GRAVY 2

brotherton@thequeensoak.com
0118 973 1105
thequeensoak.com
@thequeensoakpub

Church Lane, Finchampstead,
Berkshire, RG40 4LS

Speak to a member for staff for allergen information or dietary requirements. A discretionary 12.5% service charge is included

BEVERAGES

RED WINE 175ml, 250ml & bottle

VILLA ROSSI SANGIOVESE, RUBICONE, ITALY 8.75 | 10.75 | 30

POCO MAS MERLOT, CHILE 8.75 | 10.75 | 30

FIRST FLEET SHIRAZ, AUSTRALIA 8.75 | 10.75 | 30

PIONERO PINOT NOIR, CHILE 8.75 | 10.75 | 30

PUNTA DE VACAS MALBEC, NORTON, ARGENTINA 9.50 | 11.50 | 33

CABERNET SAUVIGNON/MERLOT SOUTH AFRICA 40

PROMESA RIOJA TEMPRANILLO, SPAIN 42

COTES-DU-RHÔNE SAMORENS ROUGE, FRANCE 44

CHÂTEAU MONTAIGUILLON, ST EMILLION, FRANCE 52

GIGONDAS LES MURAILLES, FERRATON, FRANCE 68

WHITE WINE 175ml, 250ml & bottle

PINOT GRIGIO TERRE DEL NOCE, ITALY 8.75 | 10.75 | 30

TERRES D'AZUR SAUVIGNON BLANC, FRANCE 8.75 | 10.75 | 30

QUERCUS PINOT BLANCO, QUERCUS, SLOVENIA 8.75 | 10.75 | 30

MORANDÉ PIONERO CHARDONNAY RESERVA, CHILE 9.50 | 11.50 | 33

FEATHERDROP SAUVIGNON BLANC, NEW ZEALAND 10 | 12 | 34

PICPOUL DE PINOT BEAUVIGNAC, FRANCE 10.50 | 12.75 | 36

GAVI DI GAVI CONTESSA, ITALY 10.50 | 12.75 | 36

SANCERRE, DOMAINE CHERRIER, FRANCE 46

CHABLIS JEAN-MARC BROCARD, FRANCE 48

ROSÉ 175ml, 250ml & bottle

POGGIO ALTO PINOT GRIGIO ROSÉ, ITALY 9.20 | 11.20 | 32

CÔTES DE PROVENCE ROSÉ, FRANCE 10.50 | 12.75 | 36

FIZZ

CA DEL CONSOLE PROSECCO EXTRA DRY, ITALY 8.50 | 32

APEROL SPRITZ 11

GIN

BOMBAY SAPPHIRE 4.45

BROCKMANS 5.45

BULLDOG 4.70

HENDRICKS 5.25

CHASE WILLIAMS G.B 5.25

COTSWOLD 5.75

GORDON'S PINK 4.50

MONKEY 47 8

PINKSTER RASPBERRY 5.75

TANQUERAY 5.25

WARNER RHUBARB 5.60

WHITLEY NEIL BLOOD ORANGE 5

SEEDLIP SPICED 0% 4.50

VODKA

GREY GOOSE 5.60

ABSOLUT BLUE 4.25

SMIRNOFF 4.25

OTHER SPIRITS

BAILEYS 50ML 6.50

PIMMS No1 50ML & LEMONADE 7.50

AMARETTO 50ML 7

OLMECA ALTOS TEQUILA 4

BLACK SAMBUCA 4

RUM & BRANDY

HAVANA CLUB 3YR 4

BACARDI 4

CAPTAIN MORGAN 4

SAILOR JERRY 4

KRACKEN BLACK SPICED 4.25

MARTELL V.S 5

WHISKEY

DALWHINNIE 15YR 7.25

GLENFIDDICH 12YR 6

LAPHROAIG 10YR 5.75

JAMESONS 3.75

JACK DANIELS 4

FAMOUS GROUSE 3.75

ON DRAUGHT

BRAKSPEAR GRAVITY 5.50

GUEST ALE 6.25

BROOKLYN I.P.A 7.50

STELLA 7.25

ESTRELLA 7.50

MORETTI 7.50

STOWFORD PRESS 6.50

GUINNESS 7.50

CRUZCAMPO 7.50

CARLSBERG 6.25

BOTTLED BEER & CIDER

CRABBIES GINGER BEER 7

KOPPARBERG 7.50

BUDWEISER 6

DAURA DAMM (GF) 7

PROPER JOB 0.5% 8

ESTRELLA FREE DAMM 0.0% 4.50

GUINNESS 0.0% 7.50

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