



locally-sourced

BITES WITH A PINT

Roasted Spicy Nuts

roasted mixed nuts, rosemary and a special spice blend 3.50

Olive Mash

mashed mixed olives, olive oil and citrus, served with crackers 6

Sausage Roll

ground pork, bacon, fennel, garlic, celery, apple, onion, wrapped in puff pastry 9.50

Lilybell's Charcuterie

seasonal selection of meat, cheese and fancy accoutrements
small (1-2 people) 14.50 large (3-4 people) 26.50

THE LAST QUEEN

GASTROPUB



A LITTLE NOSH

Battered Hen

filleted chicken breasts, beer-battered and fried golden 8.50

Fried Halloumi (V)

local Blue Jacket Dairy halloumi-style cheese, breaded and fried golden 9.50

Spicy Hummus (V)

spiced roasted hummus, warm naan, crackers, grapes 8.50

Chinchablos

chicken quesadilla, house-made guacamole, lettuce, cheese, pico de gallo 11.25

A BIT BRITISH

Fish & Chips

fresh cod, battered with Guinness and 3 grains of flour, fried golden with hand-cut fresh potato fries, house-made tartar sauce 21.75

Bangers & Mash

local sausage, house mashed potatoes, gravy, baked beans, served with Colman's mustard imported from Norfolk, UK 18.50

Shepherd's Pie

local grass-fed beef, local grass-fed lamb and vegetables, covered with house-made mashed potatoes, warm bread 19.50

Steak & Stout Pie

rump roast, Guinness, carrots, celery, onion, seasoning, covered in puff pastry 19.50

Chicken Curry

chicken curry, basmati rice, poppadom, chutney, warm naan 18.50

QUEEN'S FAB 4

* Can substitute kettle chips for fries upon request

Japheth Burger

local grass-fed beef, American cheese, lettuce, tomato, ketchup, mustard, toasted brioche bun, hand-cut fresh potato fries 16.35

ABLE Burger

local grass-fed beef, house-made Boursin cheese, caramelized onions, deep-smoked bacon, dirty sauce, toasted brioche bun, hand-cut fresh potato fries 16.35

Chuggy Burger

local grass-fed beef, Swiss cheese, dirty slaw, crispy bacon, lettuce, crispy pickles, toasted brioche bun, hand-cut fresh potato fries 16.35

Holly Burger (V)

fried Blue Jacket Dairy halloumi-style cheese, dirty slaw, caramelized onions, lettuce, tomato, crispy pickles, toasted brioche bun, hand-cut fresh potato fries 15.75

SARNIES

The Last Grilled Cheese (V)

American cheese, Swiss cheese and smoked Gouda, butter-grilled brioche bread, hand-cut fresh potato fries 13.50

Queen's BGLT

deep-smoked bacon, goat cheese spread, lettuce, tomato, butter-grilled brioche bread, hand-cut fresh potato fries 15.50

Prince Clubby

turkey breast, black forest ham, deep-smoked bacon, havarti, chipotle aioli, tomato, lettuce, hand-cut fresh potato fries 16.75

The Regal Hen

grilled or fried chicken, gruyere, deep-smoked bacon, chipotle aioli, tomato, lettuce, hand-cut fresh potato fries 14.50

Windsor Cod Sando

fresh cod, beer-battered and fried golden, American cheese, house-made tartar sauce, toasted brioche bun, hand-cut fresh potato fries 15.50

GOD SAVE THE GREENS

Elizabeth (V, GF)

* Add chicken to any salad 5

green-leaf, pea shoots, grape tomato, cucumber, red onion, pepperoncini, feta cheese, sunflower seeds, house vinaigrette 13.50

Victoria (V, GF)

green-leaf, apple, toasted pecans, red onions, dried cranberries, goat cheese, house vinaigrette 13.75

Mary (V, GF)

green-leaf, grilled halloumi, cucumbers, red onion, olives, grape tomato, creamy avocado dressing 16.25



DESSERT

Sticky Toffee Pudding

house-made traditional sticky toffee pudding served warm with Hartzler Family Dairy vanilla ice cream 8.75

Tiramisu

crafted by local Grist Provisions, lovely dark chocolate, coffee liqueur and amaretto 8

Rum Cake

homemade flavors by The ScRUMptious Dessert 8.75

Ice Cream

rotating flavors by Hartzler Family Dairy, by the scoop

FOR THE KIDDOS (10 AND UNDER)

Battered Hen mini filleted chicken breast with fries 6.75

Grilled Cheese half grilled cheese sandwich with fries 6.75

Kiddo Charcuterie cheese, apple, grapes, nuts and crackers 6

A DISH'S MATE

Potato Fries (GF) hand-cut fresh potato fries 4.50

Naan warm naan bread 3.50

Side Salad (V, GF) local lettuce, tomato, onion, dressing 4



THE LAST QUEEN

GASTROPUB



DRINKS

Coke, Diet Coke, Sprite 3.50
Lemonde, Iced Tea 3.50
Milk 3.50 Orange Juice 4 Cranberry Juice 4



DRAUGHT BEERS

Mainstays 16 oz | 24oz

Old Speckled Hen, English Pale Ale 7.25 | 10.25
Fuller's ESB, English Extra Special Bitter 7.50 | 10.50
Guinness, Irish Dry Stout 7.75 | 10.75
Belhaven Scottish Ale, Pale Ale 7.50 | 10.50



Rotating 8oz | 16 oz

See bar for eight rotating and seasonal draught beers & ciders

BOTTLE & CAN BEERS

Budweiser 4.25 Bud Light 4.25
Yuengling 4.25 Heineken 5
Modelo Especial 5 Modelo Negra 5
Michelob Ultra 4.25



See bar for rotating and seasonal bottled/canned beers

SINGLE MALT WHISKEYS

House Single Malt Scotch Whiskey - worth a try

See bar or Liquor Menu for a range of Single Malt Whiskeys from the United Kingdom and the world over



BOURBONS

See bar or Liquor Menu for a range of Bourbons from the world over

FLIGHTS

Try a custom flight!

Beers, Four 4 oz pours
Wines, Three 2 oz pours
Whiskeys & Bourbons, Three 0.75 oz pours
Mimosas, Four 4 oz pours



COFFEE / TEA

Drip Coffee 3.25 Latte 5.50 Shot of Espresso 3.75
Irish Drip Coffee 7.50 Irish Latte 9.50
Twinings English Breakfast & Earl Grey 3.50
Full Pot of Tea 5.50



WINES GLASS | BOTTLE

House Wines

Cabernet Sauvignon 6.25 | 24
Merlot 6.25 | 24
Chardonnay 6.25 | 24



Red Wines

Minimalista Malbec (Argentina) 7 | 27
Fantini Montepulciano D'Abruzzo (Italy) 7.50 | 30
Anciano No 5 Reserve Tempranillo (Spain) 7.50 | 30
Castle Rock Pinot Noir (California) 8.50 | 35
Conundrum (California) 8.50 | 35
Petite Petit (California) 11 | 39
Angels & Cowboys Proprietary Red (California) 11 | 39
Belle Glos Pinot Noir (California) 18.50 | 60

White Wines

Minimalista Pino-Grigio (Argentina) 7 | 27
Giesen Sauvignon Blanc (New Zealand) 7 | 27
Pine Ridge Chenin Blanc-Viognier (California) 7.50 | 30
Dark Horse Chardonnay (California) 8 | 32

Rose

Campuguet Tradition (France) 7.50 | 30

Local Wines

Rotating wines from Brandeberry Winery

See bar for rotating and seasonal red, white and rose wines

COCKTAILS

Old Fashioned 11 Martini 12
Gin & Tonic 8 Espresso Martini 13.50
Manhattan 10.50 Long Island Ice Tea 11.75
Pimm's Cup 10 Mohito 8
Margarita 9 Moscow Mule 8
Bloody Mary 10.45 Amaretto Sour 10
Mimosa 7 Screwdriver 7
Cosmo 12 Whiskey Sour 8



See bar for more cocktails

Open Hours

Kitchen Hours

Monday - Closed
Tuesday - 4-9pm
Wednesday - 4-9pm
Thursday - 11am-1:30pm, 4-9pm
Friday - 11am-1:30pm, 4-10pm
Saturday - 9:30am-10pm
Sunday - 9:30am-2pm

Breakfast Menu

Saturday - 9:30-11:30am
Sunday - 9:30-11:30am

210 E. Main Street, Enon, Ohio 45323 | 937-340-6032 | lastqueenpub.com

Local Supplier Shout Out

We're lucky to work with some of the very best local businesses and suppliers at The Last Queen. We love who we work with, from local farms to local businesses, where the integrity of our partners, their food, service or support is second to none. We're excited to dish up some pretty tasty stuff thanks to them. Ask us anytime if you want to know more.

