

### **To Nibble**

Warm Artisan Breads, Olives, Oil & Balsamic **£5**

Warm Artisan Breads and Hummus **£4.50**

Polenta Chips & Aioli **£4.50**

Whitebait & Tartare **£4.50**

### **To Start**

Seasonal Soup of the Day **£6**

Southern-fried Tofu, Deli Slaw Salad, Cajun Aioli **£7.50 (VG)**

Globe Artichoke & Sun-blushed Tomato Bruschetta, Hummus, Rocket & Balsamic **£7 (VG)**

Grilled Mackerel Fillet, Smoked Mackerel Mousse, Beetroot Gel & Apple Salad **£8 (GF) (DFA)**

Slow Cooked Harissa Lamb Tagine, Moroccan Tomato Ragu, Fruity Couscous **£8**

### **To Follow**

Pan Roasted Salmon, Smoked Haddock Croquet, Braised Leeks and Peas, Smoked Fish Veloute, Toasted Cucumber & Crispy Capers **£17 (GFA)**

Seven Spiced Thai Chicken, Stir-Fry Veg, Green Thai Curry Sauce & Rice **£16**

Roast Chicken Supreme, Pressed Smoked Chicken Thigh, Artichoke & Truffle Puree, Savoy Cabbage, Sauté Wild Mushrooms & Pomme Anna **£16 (GFA)**

Fillet of Seabream, Garlic King Prawn, Sauté Potatoes, Baked Courgette, Serrouda, Spinach & Arrabbiata Sauce **£17 (GF)**

Pan Roasted Duck Breast, Confit Duck Hash, Glazed Carrots, Carrot & Orange Puree, Jus **£18 (GFA)**

Slow Cooked Pork Belly, Seared Pork Fillet, Butterbean & Onion Puree, Roast Celeriac & Baked Apple **£17 (GFA)**

Griddled Aubergine, Sweet Potato, Spinach & Carrot Fritters, Butternut Squash Mahkani, Dahl & Harissa Yoghurt **£14 (GFA) (V) (VGA)**

Crispy Gnocchi, Confit Bacon, Sun-Blushed Tomatoes & Parmesan Cream **£13**

### **Our Classics**

10oz Rump Steak, Garlic Flat Mushroom, Sun Blushed Tomatoes, Rocket & Parmesan Salad, Hand Cut Chips & Basil Aioli **£20 (GFA) Pepper Corn Sauce £2.50**

Buffalo Halloumi Burger, New York Slaw & Rosemary Fries **£13 (GFA) (V)**

Cumberland Sausages, Neeps & Tatties with a Rich Gravy **£13**

Queens Head Beef Burger, Rosemary Fries & Coleslaw **£12**

**Add a topping to your Burger for only £2.50**

Streaky Bacon & Melted Cheese

Goats Cheese & Red Onion Marmalade

Please note, we work with fresh ingredients in our Kitchen and cooking times may be longer during busy periods.

We strive to look after any guests with allergies, please inform your server if this is the case.

(GF) Gluten Free (GFA) Gluten Free adaptable. Please make us aware on ordering. (V) Vegetarian \* We have Vegan Dishes available on request (VGA) \*

Smokey BBQ Pork with an Onion Ring

**Our Sides**

Hand Cut Chips **£3**

Rosemary Fries **£2.50**

House Salad **£3**

Battered Onion Rings **£2.50**

Buttered New Potatoes **£2.50**

**To Finish**

Queen's Head Sundae: Cherry Ice Cream with Chocolate Brownie Pieces **£6 (GFA)**

Chocolate Torte, Salted Caramel Parfait & Raspberry Jam **£7**

Sticky Toffee Pudding, Salted Caramel Sauce & Honeycomb Ice Cream **£7 (GF)**

Egg Custard Tart, Rhubarb & Apple Jam, Raspberry Sorbet **£6 (GF)**

Cider Poached Pears, Nutmeg Rice Pudding with a Pecan & Oat Crumb **£7 (GF)**

Hazelnut Crème Brûlée with a Ginger Shortbread **£7**

Toffee Apple Mousse, Almond Financier, Salted Caramel, Apple Sorbet, Toasted Almonds **£7**

Poached Rhubarb, Orange Sponge, Rhubarb Compote, Natural Yoghurt Sorbet, White Chocolate Crumb **£7**

**Cheese Plate:** Whipped Goats Cheese, White Lady, Poached Pear, Honey and Rye Bread **£8**

**Don't have room for a dessert?**

Hot beverages – Barista style coffees, Teas (Various Blends), Speciality Hot Chocolates (White, Milk and Dark) **£1.80-£2.95**

**Our Cocktails £7.50-£8.50**

Buttery Kraken

Queen's Bellini

Espresso Martini

Negroni

Negroni Sbagliato

Café Cubano

Pornstar Martini

Cherry Bakewell

Aperol Spritz

**Non-Alcoholic Cocktails £5.50**

Minosa

Espresso Martino

Elderflower Cooler

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