



Queen's Head

BAR & DINING

Welcome to the Queen's Head. Our Head Chef Haydn Buxton & his team create all of our dishes and their elements in house using fresh, high quality, local ingredients. We are proud to work with local suppliers and receive daily deliveries, so we are able to ensure that what we produce is of the highest quality, seasonal and sustainable. We hope you enjoy your meal.

Sharing Nibbles

Warm Artisan Breads, Olives, Oil & Balsamic **£6 (GFA)** / Warm Artisan Breads and Hummus **£6 (GFA)**

Polenta Chips & Aioli **£6** / Whitebait and Lemon Aioli **£6**

Whole Baked Camembert, Warm Artisan Breads & Grapes **£10 (GFA)**

To Start

BBQ Ox Cheek Taco, Charred Pineapple & Sweet Corn Salsa with a BBQ Sauce **£7.50**

Breaded Cod Cheeks, Kimchi with a Coriander & Lemon Mayonnaise **£8 (N)**

Whipped Feta, Globe Artichokes, Roasted Peppers, Crostini, Rocket with Balsamic & Olive Oil **£7.50**

Pan Seared Pigeon Breast, Celeriac Remoulade, Celeriac Mousse, Gin & Juniper Dressing served with an Oat Crumb **£8 (GFA, DFA)**

Crab Arancini, Guacamole, Pickled Cucumber with a Heritage Tomato Salad **£8**

Pickled Peach, Bresaola served with a Mozzarella Salad & Toasted Focaccia **£7.50**

Chicken Caesar Salad; Little Gem Lettuce, Griddled Chicken Breast, Anchovies, Hens Egg, Croutons, Parmesan Shavings tossed in a Caesar Dressing **£7.00/£12.00**

To Follow

Pan-Fried Fillet of Seabream, Cajun Sauté Potatoes, Samphire, Courgette, Ellingham Asparagus served with a Chorizo & Saffron Velouté **£17 (GF/VA)**

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

Slow Cooked Pork Belly, Seared Pork Fillet, Shallot & Apple Puree, Crispy Ham Hock, New Potatoes, Spinach served with a Wholegrain Mustard Cream **£17 (GFA)**

Pine Nut Crumbed Aubergine, Sweet Potato & Courgette Frittata, Butternut Squash Puree served with a Slow Cooked Tomato Sauce **£14 (GFA/V)**

Roast Chicken Supreme, Smoked Chicken & Truffle Bon Bon, Celeriac & Truffle Puree, Hispi Cabbage, Sauté Wild Mushrooms served with Dauphinoise Potatoes **£16 (GFA)**

Crispy Gnocchi, Parma Ham, Sun-Blushed Tomatoes & Parmesan Cream **£13 (VA)**

Pan Roasted Cod, Chilli & Lime Crab Cake, Sweet Corn Chowder, Samphire, Toasted Cucumber, Ellingham Asparagus **£17** (GFA/V)

Our Classics

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

Add a Flavoured Butter to your Steak £1.50

Bacon & Blue Cheese/Chorizo & Shallot/Sun Blushed Tomato & Parmesan/Mushroom & Tarragon

Thickly Sliced Smoked Ham, Fried Hens Eggs served with Hand Cut Chips **£12**

Dingley Dell Sausages, Colcannon Mash with a Rich Gravy **£13**

Battered Haddock Fillet served with Hand Cut Chips, Minted Mushy Peas & Tartare Sauce **£13**

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

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

Add a topping to your Burger for only £2.50

BBQ Pulled Pork & Onion Ring / Streaky Bacon & Melted Cheese/ Goats Cheese & Red Onion Marmalade Chorizo and Melted Cheese

Our Sides

Hand Cut Chips **£3** / Rosemary Fries **£2.50** / House Salad **£3**

Battered Onion Rings **£2.50** / Buttered New Potatoes **£2.50**

The End

Queen's Head Sundae: Eton Mess, Strawberry Ice Cream, Raspberry Sorbet, Strawberries, Chantilly & Meringue **£6** (GFA)

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

Vanilla Crème Brûlée with a Hazelnut Nougat **£7** (N)

Ruby Chocolate & Lime Cheesecake, Norfolk Strawberries with a Watermelon Sorbet **£7** (N)

Chocolate & Peanut Butter Torte, Caramelised Banana, Malted Milk Panna Cotta with a Lime Cream **£7** (GF)

Selection of Cheeses with Biscuits, Oatcake, Grapes & Chutney **£9** (GFA)

This Week's Cheeses: Mrs Temples Binham Blue, Norfolk Smoked Dapple, Chevre Bouchon Goats Cheese

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

Please be aware that our kitchen works with nuts,
Dishes containing nuts will be labelled as **(N)**

(GF) Gluten Free **(GFA)** Gluten Free Adaptable
Vegan **(Vegan Menu also Available)**



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we cannot guarantee that there will not be traces.

(V)Vegetarian **(VA)** Vegetarian Adaptable **(VG)**

SAMPLE