



SUNDAY

AT THE QUEENS HEAD

TO START

- KING PRAWN PIL PIL *chilli, garlic white wine & blushed tomatoes served on warm focaccia* 11
- BURRATA & HEIRLOOM TOMATO *basil pesto, balsamic glaze, fresh basil* 12
- CRISPY PORK BELLY TACOS *cucumber, sticky teriyaki sauce, fresh chilli, crispy onions micro coriander* 9
- TRADITIONAL CROQUETAS *serrano ham & manchego cheese with smoked paprika aioli* 9
- GIANT HOMEMADE SCOTCH EGG *mustard mayo* 7.50
- HOMEMADE FOCACCIA BREAD *rosemary, decadent butter selection* 4.95

MAIN EVENT

THE QUEENS FEAST (GFA)

Roast leg of lamb, roast sirloin of beef, cornfed roasted chicken, yorkshire puddings, duck fat potatoes, sage, onion & pork stuffing cauliflower cheese, honey roast carrots & parsnips, seasonal green vegetables. A real showstopper! 55 (serves 2-3)

ROAST LEG OF LAMB (GFA)

yorkshire pudding, duck fat potatoes & rosemary potatoes, sage & onion pork stuffing, honey roast carrots & parsnips, seasonal green vegetables 19.50

ROAST SIRLOIN OF BEEF (GFA)

dry aged for 32 days, yorkshire pudding, duck fat potatoes & rosemary potatoes, sage & onion pork stuffing, honey roast carrots & parsnips, seasonal green vegetables 19.50

ROAST CORNFED CHICKEN (GFA)

yorkshire pudding, duck fat potatoes, sage & onion pork stuffing, honey roast carrots & parsnips, seasonal green vegetables 19.50

MAPLE & THYME ROASTED CELERIAC (VG, GF)

*with rosemary roasted potatoes, seasonal vegetables & vegetarian gravy, *yorkshire pudding available for vegetarians* 19.50

HOT HONEY BUTTERMILK CHICKEN CAESAR (GFA)

Hot honey glazed buttermilk chicken, crispy bacon, Parmesan & focaccia croutons 16.95

QUEENS SIGNATURE BURGER

angus beef, aged cheddar, smoked streaky bacon, lettuce, tomato, pickled red onion, fries, beer battered onion rings & coleslaw 16.50

PAN SEARED HALIBUT

emon butter basted, hollandaise sauce, herb roasted parmentier potatoes & tenderstem 19.95

PERONI BATTERED HADDOCK (GFA)

thick cut chips, homemade tartar sauce and mushy peas 17.95

SIDES

cauliflower cheese 3.50, truffle cauliflower cheese 7.50, fries 3.50, truffle parmesan fries 7.50,

DESSERTS ALL 8.50

- STICKY TOFFEE PUDDING *served with custard or ice cream*
- ETON MESS *fresh fruit, berry coulis, homemade meringue, creme chantilly*
- CARAMELISED APPLE TARTE TATIN *salted caramel drizzle paired with vanilla bean ice cream*
- BERRY CRUMBLE (VG) *served with either custard or vanilla ice cream, **vegan ice cream available.*
- HOT CHOCOLATE FONDANT *with vanilla bean ice cream*