

Menu

STARTERS

Soup of the day *(V,VGA)* — *7.95*
Home made soup, served with crusty bread and whipped butter

Crispy Pork Belly — *10.95*
Stornaway black pudding,, crab apple sauce

Creamy Garlic Mushrooms *(DF,GF)* — *7.95*
Toasted sourdough, poached egg and watercress

Panfried Pigeon Breast — *10.50*
Lemon and Lime potato gnocchi, pumpkin puree, red wine sauce

Cheese & Onion Croquettes *(V)* — *8.95*
Parmesan & truffle oil with a tomato chutney dip

MAINS

Tomato Linguine (V)(vga) — 17.95
Tomato red pepper pesto linguine with parmesan and chilli oil
Add Chicken for 5.95

Wild Mushroom Mille-feuille (V) — 17.95
Crispy golden layers of baked puff pastry, stacked with an earthy mix of sautéed wild mushrooms, creamy cheese and a herb mousse

Battered Fish of the day (GF,DF) — 18.95
Chunky chips, mushy peas, tarter sauce & scraps

Braised Brisket of beef (GFA) — 21.95
Slow cooked brisket, black puddling croquette, creamy mash, buttered kale & chantenay carrots

Trio of Sausage — 18.95
Cumberland, sausage creamy mash, buttered kale & chantenay carrots and gravy

Chicken Kiev — 21.95
Full ballotine chicken breast, chive & herb cream, creamy mash, buttered kale & chantenay carrots

Steak And Ale Pie — 18.95
Chunks of slow cooked beef, mushrooms, silver skin onions and gravy, in a short crust pie case, chips, buttered kale and chantenay carrots.

FROM THE GRILL

10oz Ribeye (GF,DF)
25.95
Prime cut ribeye steak, grilled plum tomato, sautéed mushrooms, Onion rings and chunky chips

8oz Ham Tomahawk (GF,DF)
21.95
8oz ham tomahawk, chunky chips, pea puree and fried egg

Queens Burger (GFA)
18.95
two 3oz beef burgers topped with smoked cheese, crispy bacon, gerkin, tomato and our burger sauce, fries and onion rings

SIDES

Chunky Chips	4.50	**Cafe De Paris Butter**	3.50
Fries	4.50	**Onion Rings**	4.50
Seasonal Vegetables	4.50	**Rocket & Parmesan**	4.50
Creamy Mash	4.50	**Garlic Bread**	5.00
Peppercorn Sauce	3.50	**Cheesy Garlic Bread**	6.00

Please inform staff of any allergies. **Allergy key:**
(V) Vegetarian (VG) Vegan (VGA) Vegan available (GF) Gluten Free (DF) Dairy Free

Chocolate Brownie — 7.95
served with ice cream

Apple & Cinnamon Cumble — 7.95
Served with Ice cream

Sticky Toffee pudding — 7.95
with toffee sauce and ice cream

Lemon Posset — 7.95
served with fruit compot

Selection of Ice cream — 2.50 per scoop
Vanilla, Chocolate, Pistachio or Strawberry

Queens Head