

The Queens Head

To Start

Ham Hock, Apple, Celeriac £8.95

Ham Hock Terrine, Morteux Sausage, Celeriac Remoulad & Toast

Roast Artichoke & Truffle Salad £7.95 (VG, GF)

Textures of Jerusalem Artichoke, Spring Vegetables, Baby Beets and Truffle

Salmon & Pickles £8.95

Salmon Rillettes, Creme Fraiche, Mustard and Pickles on Soda Bread

Salted Cod Fishcake £8.95 (GF)

Avocado, Wasabi Yoghurt & Fennel

Chicken Parfait £8.95

Chicken Liver Parfait, Red Onion Jam, Blood Orange & Brioche

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**Main Event**

**The Queens Burger £15.95**

. Our own mixed Shoulder of Lamb Burger with Garlic & Coriander Mayo, Grilled Halloumi, Tomato & Chilli Jam served in a Charcoal Bun with Triple Cooked Chips

**Belly, Shoulder & Beets £20.95 (GF)**

. 12 Hour Cooked Pork Belly, Braised Red Cabbage, Beetroot Varieties, Pork Croquette, Carrot & Apple Sauce

**Stone bass, Cauliflower, Chorizo £ 19.95 (GF)**

Pan Fried Bass, Cauliflower Textures, Smoked Gnocchi, Crispy Kale & Chorizo Beurre Blanc

**12oz Sirloin Steak £25.95**

Celeriac Fondant, King Oyster, Parsley & Horseradish Crumb, Shallot & a Mushroom Mayonnaise

**Vegan Lasagna £16.95 (VG, GF)**

Mushroom & Red Lentil Ragu, Roast Butternut Squash, Cashew Béchamel, Pumpkin Seeds

**Fish & Chips £17.95 (GF)**

. A take on the British classic, Tempura Battered Cod, Triple Cooked Chips, Minted Marrowfat Peas, Savoury Lemon Curd & Chunky Tartar Sauce

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To Finish

Chocolate Fondant £ 7.95 (V)

Warm Chocolate Fondant, Popcorn & Salted Caramel

Lemon & Blackcurrant £7.95 (V)

Lemon Curd, Oatmeal Pastry, Meringue, Blueberry & Mint

Banoffee Pie £7.95 (VG,GF)

A Vegan take on the classic - Delicate Walnut Pastry, Date Caramel, Coconut & Banana

Rhubarb & Custard £7.95 (V)

Pistachio & Olive Oil Cake, White Chocolate Cremeaux, Rhubarb Textures

Cheese £9.95

Selection of British Cheeses, Chutneys & Crackers