

Queens Head

SUNDAY MENU

Nibbles

- House marinated olives 4.50 ve/gf
- Baby bell peppers stuffed with feta 4.50 v/gf
- Frickles with sriracha mayo 6 ve
- Bread board, herb butter, oil & balsamic 5.50 v

Starters

- Chicken liver, brandy & thyme pâté, onion marmalade, toast 7.50
- Teriyaki & lime-glazed chicken wings 8
- Honey & wholegrain mustard sausage roll 8
- Garlic butter & chilli grilled tiger prawns (skin-on) 9.50
- Rosemary honey & chilli camembert, onion chutney, sourdough 8 v (gf option)
- Greek Salad 6.50 (ve option)

Pub classics

- The Queens burger, two 4oz beef patties, relish, monterey jack cheese, smoked bacon, pretzel bun, skin-on fries 16
- Halloumi burger, mushroom, roasted pepper, courgette 15.50 v (ve option)
- Beer battered fish and chips, tartar, peas, pickled onion 16.50
- Wholetail scampi, fries, tartar, peas 15

Roasts

All roasts served thyme and garlic roast potatoes, roasted carrots and parsnips, root veg mash, broccoli, homemade Yorkshire pudding and gravy.

- Aged Beef topside 19
- Pork loin 18
- Beef & pork 22
- Aubergine bake 16.50 v/gf
- Cauliflower with cheese 4.50 v

Desserts

- White chocolate & raspberry cheesecake 8
- Sicilian Lemon meringue tart 8
- Chocolate tart, vanilla ice cream 8 ve
- Queens Head Sunday 7.50 gf
- Eton mess Sunday 7.50 gf
- Mediterranean Lemon Sorbet 6.50 ve/gf

For the Table

- Charcuterie Board 13.50
- Selection of cured meats, cornichons, pickled silverskin onions, sourdough bread, red onion chutney

Sides

- Fries 4.50 v/gf
- Cheesy fries 5.50 v/gf
- Queen's fries 5 v/gf (spiced)
- Garlic bread 4
- Cheesy garlic bread 5 v
- Side salad 4.50 v/gf
- Corn riblets 4.50 ve/gf

Hot Drinks

- Tea for One 3
- Americano 3 Decaf Coffee 3
- Espresso 3 Double Espresso 4.20
- Latte 3.50 Cappuccino 3.50
- Hot Chocolate with Cream 4
- Baileys Latte 7.50
- Baileys Hot Chocolate with Cream 7.50

