



The QUEEN'S HEAD

Sunday menu

Starter

Tomato soup, basil & rocket pesto (v) (gf on request)

Classic prawn cocktail, buttered brown bread (gf on request)

Chorizo, red onion & parmesan arancini, spinach, roasted cherry tomatoes

Spring onion, cheddar & mushroom bruschetta, dressed rocket & watercress

Main Course

Roast rump of beef, Yorkshire pudding, duck fat roast potatoes & seasonal vegetables, red wine gravy.

(can be made (gf) on request)

Slow roasted pork belly, Dijon mustard mash, seasonal greens, cider apple cream sauce (gf)

Baked fillet of salmon, Hassel back potatoes, grilled asparagus, tarragon hollandaise (gf)

Pear & blue cheese tart Tatin, chicory & walnut salad, maple vinaigrette (v)

Dessert

Eton mess (v)(gf)

Warm chocolate brownie, vanilla ice cream, brandy glazed black cherries (v)(gf on request)

Lemon posset, raspberry sorbet, Italian meringue (v)(gf)

Duo of cheeses, celery, grapes, chutney, biscuits (v)

1 Course - £12.95, 2 Courses £16.95, 3 Courses £19.95

Please inform our staff of any dietary requirements or intolerances