



The
QUEEN'S HEAD

Sunday lunch

Starters

Carrot & coriander soup (gf) (v)

Smoked duck breast, celeriac & apple remoulade, red wine vinaigrette (gf)

Smoked haddock fishcake, grain mustard mayonnaise, slow roasted tomatoes

Greek style tomato & feta fritters served with tzatziki (v)

Main Course

Roast rump of Tori and Ben's beef, duck fat roast potatoes, yorkshire puddings, seasonal vegetables, red wine gravy (gf/ df on request)

Crispy slow roasted belly pork, creamed potatoes, savoy cabbage, sage & cider sauce (gf on request)

Grilled fillet of seatrout, fondant potatoes, crushed peas, caper butter sauce (gf)

Twice baked cheddar souffle with a poached pear & walnut salad (v)

Dessert

Dark chocolate delice, banana ice cream, salted caramel (v)

Lemon & raspberry 'eton mess' (v) (gf)

Sticky toffee pudding, vanilla ice cream, toffee sauce (v)

Duo of cheese, celery, grapes, chutney, cheese biscuits (v) (gf on request)

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

Please inform our staff of any dietary requirements or intolerance

