



The QUEEN'S HEAD

Sunday lunch

Celeriac soup, chorizo, crème fraiche (df, v & gf on request)

Pea & sage arancini, pea puree, feta & pine nuts (v)

Smoked mackerel pate, sour dough crisps, watercress & shallot salad (gf on request)

Duck & orange salad, pistachios, balsamic syrup (df) (gf)

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)

Roast leg of lamb, duck fat roast potatoes, seasonal vegetables, rosemary & redcurrant gravy (gf/ df on request)

Whole grilled plaice, saute new potatoes, peas & baby onions, lemon butter sauce (gf)

Courgette & tomato tarte fine, glazed with goat's cheese, rocket & pesto (v)

Dessert

Steamed chocolate pudding, banana ice cream, chocolate sauce (v)

Vanilla crème brulee, raspberry sorbet, shortbread (v) (gf on request)

Baked spiced pumpkin cheesecake, muscovado cream, stem ginger syrup (v)

Duo of cheese, celery, grapes, fig & apple chutney, cheese biscuits (v)

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

Please inform our staff of any dietary requirements or intolerances