



The QUEEN'S HEAD

Sunday lunch

Starter

Pea soup, crème fraiche, mint oil (v) (gf on request)

French toast, grilled asparagus, mushroom duxelle, poached egg, parmesan, truffle oil (v)(gf on request)

Cod & spring onion fishcake, buttered spinach, Dijon sauce

Confit duck leg, pickled red cabbage, peppercorn sauce (gf)

Main course

Roasted rump of beef (served pink), Yorkshire pudding, duck fat roast potatoes, seasonal vegetables, red wine gravy (gf/df on request)

Orange & thyme roasted turkey breast, pork & herb stuffing, duck fat roast potatoes, seasonal vegetables, white wine & shallot gravy (gf on request)

Grilled fillet of seabass, spring vegetable cous cous, charred lemon

Saute gnocchi, ratatouille sauce (v)

Dessert

Warm treacle tart, vanilla ice cream (v)

Chocolate & pistachio gateaux, espresso Anglaise (v)

Rhubarb & custard trifle, Viennese biscuits

Trio of British cheeses, celery, grapes & crackers (v) (gf on request)

One course £14.95

Two courses £18.95

Three courses £22.95