



The  
QUEEN'S HEAD

**Wine pairing menu**

**Friday 1<sup>st</sup> June 2018**

Cheese fondue, sesame straws, confit tomato salsa

*NV Prosecco extra dry, Foil*

Chilled lettuce soup, cucumber & crab

Chilled lettuce soup, cucumber & samphire (v)

*Picpoul de Pinet, Réserve Roquemolière*

Poached halibut, crispy charred leeks, truffle foam

Red onion, chive & goat's cheese potato cake, crispy charred leeks, truffle foam (v)

*Viognier, Bogle Vineyards*

Slow braised lamb belly, white bean & garlic mash, artichokes, spinach, balsamic jus

Crispy marinated tofu, white bean & garlic mash, artichokes, spinach, balsamic jus (v)

*Barbera Amonte, Volpi*

Bitter chocolate delice, black cherries, malted milk ice cream (v)

*The Noble Mud Pie Viognier Arneis, d'Arenberg*

**Please inform our staff of any dietary requirements or intolerances**

**£37.50 per person**