



THE QUEENS HEAD

APERITIFS

- FRENCH 75
Champagne, Gin, Fresh Lemon Juice, Sugar £12
- BOULEVARDIER
Whiskey, Sweet Vermouth, Campari £12
- KIR ROYALE
Champagne, Creme de Cassis £12

LARGE PLATES

- BRAISED SHORT RIB (GF/DF+)
Chanterelle Mushrooms, Truffled Celeriac Cream, Watercress £20
- CALVES LIVER
Pancetta, Roscoff Onions, Brisket Stuffed Portobello Mushroom, Buttered Greens, Creamy Mash, Jus £24
- 8OZ SIRLOIN STEAK (Served Sliced)
Bourguignon Sauce, Spinach, Beef Cheek & Potato Croquette, Glazed Beef Fat Carrot £34
- ALMOND & HERB CRUSTED VENISON LOIN
(Served Pink) Bacon Wrapped Fondant, Roasted Turnips, Kale, Pan Juices £36
- OLIVE OIL POACHED SALMON (GF/DF+)
Braised Leek & Nori Roulade, Crispy Capers, Baked Polenta £24
- 'IRISH STEW' PUFF PASTRY PIE
Champ Mash, Buttered Greens, Jus - £21
- SOLE MEUNIERE (GF+/DF+)
New Potatoes, Tenderstem Broccoli, Lemon, Capers, Shallots, Parsley £28.50
- CRISPY BLACK GARLIC STUFFED PORK LOIN
Chorizo mash, Wilted Spinach, Puffed Crackling £22
- WILD MUSHROOM & TRUFFLE GNOCCHI (V)
Salted Ricotta, Rocket £20

SPECIALS

We Have a Specials Board That Changes Daily, Please Ask Your Server For Today's Choices.

Allergies?

Please speak to a member of staff if you have any food allergies, full allergen information is available upon request. we use allergens in our kitchen therefore all dishes may contain traces

GF - Gluten Free DF - Dairy Free V - Vegetarian

VE - Vegan +- Possible amendment to dish

NIBBLES

- CHARRED SOURDOUGH (DF/V/VE)
Aged Balsamic & Duchess Farms Rapeseed Oil £6
- QUEENS PORK SCRATCHINGS (GF/DF)
Baked Bramley Apple & Vanilla Puree £6
- PADRON PEPPERS (GF/DF/V/VE)
Blistered, Smoked Maldon Sea Salt £7
- GORDAL OLIVES (GF/DF/V/VE)
Smoked Almonds £7
- BRESAOLA (GF+/DF)
Pickles, Crispbread £9
- BUFFALO CHICKEN WINGS (GF/DF+)
Buffalo Sauce, Saint Agur & Buttermilk Dressing, Chives, Lime £10
- BOLOGNESE ARANCINI
Fresh Truffle Mayo, Aged Parmesan £11

QUEENS CLASSICS

- QUEENS BURGER (GF+)
Two Beef Patties, 'Big Mac' Sauce, American Cheese, BBQ Onions, Smoked Pancetta, Fries £19
- CHICKEN KIEV BURGER
Fire Roasted Red Pepper, Parsley Aioli, Gem Lettuce, Smoked Pancetta, Aged Parmesan, Fries £18
- QUEENS SCAMPI & FRIES
Seaweed Tartare, Charred Lemon, Salt & Vinegar Fries - £20
- BEER BATTERED FISH & CHIPS (GF/DF+)
Triple Cooked Chips, Tartare Sauce, Mushy Peas, Chip Shop Curry Sauce £18
- 'STEELES OF DUNMOW' PORK & FENNEL SAUSAGE (GF)
White Bean Cassoulet, Creamy Mash, Crispy Onions £18

DESSERTS

- BASQUE CHEESECAKE (V)
Mulled Pear, Orange & Almond Crumble £8.50
- STICKY TOFFEE PUDDING (V)
Butterscotch Sauce, Vanilla Ice Cream £8.50
- BLUEBERRY BREAD & BUTTER PUDDING (V)
Classic Vanilla Custard £8.50
- VANILLA CREME BRULEE (GF+)
Mandarin Segments, Shortbread Biscuit £8.50
- ICE CREAM / SORBET SELECTION (V/DF+)
(Ask Server For Selection) £7
- CHEESEBOARD (GF+)
House Chutney, Celery, Apple & Crackers £12

WHY NOT TRY ONE OF OUR DESSERT COCKTAILS!

- SPICED RUM OLD FASHIONED
Essex Spirit Co Spiced Rum, Licor 43, Ginger Syrup, Bitters £10
- BAKEWELL TART SOUR
Cognac, Amaretto, Cherry Syrup, Lemon Juice, Bitters £10
- FLAT WHITE MARTINI
Baileys, Vodka, Double Espresso £10

SMALL PLATES

- QUEENS SCOTCH EGG
Mustard Mayonnaise, Bois Boudrain Sauce £10
- GOATS CHEESE BLINI (V)
Beetroot, Horseradish, Walnut Crumble £12
- MIXED GAME & FOIE GRAS TERRINE (GF+/DF+)
Cranberry, Shallot & Orange Chutney, Focaccia £12.50
- CURED CITRUS WILD SALMON (GF/DF+)
Compressed Cucumber, Gazpacho, Fire Roasted Pepper £13
- GARLIC & CHILLI KING PRAWNS (GF+)
Saffron Aioli, Toasted Sourdough £14
- FRENCH ONION SOUP (GF+/V)
Melted Gruyere & Parmesan, Toasted Crouste £10
- PAPRIKA FRIED SQUID (GF/DF+)
Burnt Lemon Aioli £13

CIABATTA & SOURDOUGH SANDWICHES

- Available Weds-Sat lunchtimes only
- SALT BEEF
Sweet American Mustard, Emmental Cheese, Pickled Gherkin £12 (add fries £2)
- MINUTE STEAK
Caramelised Red Onion, Blue Cheese, Crisps, Salad £12 (add fries £2)
- BACON, LETTUCE & TOMATO (GF+/DF+)
Crisps, Salad £10 (add fries £2)
- CRAYFISH TAILS & MARIE ROSE SAUCE
Crisps, Salad - £11 (add fries £2)
- THREE CHEESE SOURDOUGH TOASTIE
Crisps, Salad - £10 (add fries £2)
- ** GLUTEN FREE WRAPS AVAILABLE ****

ROASTS

- Only available on Sunday to eat in or take away 12pm-6pm
- ROAST SIRLOIN OF BEEF (GF+/DF+)
Duck Fat Roast Potatoes, Buttered Greens, Crushed Swede & Carrot Mash, Honey & Thyme Roasted Parsnips, Rich Meat Gravy £24
- ROAST LOIN OF PORK (GF+/DF+)
Duck Fat Roast Potatoes, Buttered Greens, Crushed Swede & Carrot Mash, Honey & Thyme Roasted Parsnips, Stuffing, Rich Meat Gravy £22
- ROAST LEG OF LAMB (GF+/DF+)
Duck Fat Roast Potatoes, Buttered Greens, Crushed Swede & Carrot Mash, Honey & Thyme Roasted Parsnips, Rich Meat Gravy £24
- CORN FED CHICKEN BREAST (GF+/DF+)
Duck Fat Roast Potatoes, Buttered Greens, Crushed Swede & Carrot Mash, Honey & Thyme Roasted Parsnips, Stuffing, Rich Meat Gravy £21
- NUT ROAST (GF+/ V/VE/DF)
Chestnut Mushroom, Puy Lentil, Black Garlic, Chestnut, Orange & Cranberry, Roast Potatoes, Vegetables, Mushroom Gravy - £19
- 'SHARING' ROAST
Beef, Pork, Lamb & chicken, Duck Fat Roast Potatoes, Buttered Greens, Crushed Swede & Carrot Mash, Honey & Thyme Roasted Parsnips, Truffle Cauliflower Cheese, Pigs in Blankets, Stuffing, Rich Meat Gravy £32p.p

SIDES

- HONEY & THYME GLAZED CARROTS £5
- BUTTERED GREENS £5
- TRUFFLE CAULIFLOWER CHEESE £7
- BROCCOLI, HAZELNUTS, CHILLI £7
- FRIES £6
- TRUFFLE MAYO & PARMESAN FRIES £8
- TRIPLE COOKED CHIPS £7
- SWEET POTATO FRIES £6
- CREAMY MASH £5



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WHITE WINE

	175ml	250ml	Bottle
SENTIER BLANC DE BLANC, FRANCE Aromatic / Zingy / Green Fruit	£5.25	£7	£21
PINOT GRIGIO TEMPO PASSO, ITALY Gentle / Floral / Lemon	£5.50	£7.35	£22
CHARDONNAY LES VOLETS, FRANCE Textured / Rounded / Brioche	£6.50	£8.70	£26
SAUVIGNON BLANC MOKOBLACK, NEW ZEALAND Zesty / Luscious / Gooseberry	£7	£9.40	£28
DOMAINE DE LAMOTTE PETIT CHABLIS, FRANCE Balanced / Bouncy / Nectarine	£9.75	£13	£39
RIOJA ARTEZA BLANCO, SPAIN Expressive / Ripe / Zesty			£28
PICPOUL DUC DE MORNAY, FRANCE Vibrant / Fresh / Ripe Melon			£27
RIESLING ‘RAG & BONE’, AUSTRALIA Mineral / Bright / Lime			£34
ALBARINO LAGAR DE BOUZA, SPAIN Mineral / Zingy / Lime			£36
CHABLIS 1ER CRU VAU-LIGNEAU, FRANCE Toasted / Mineral / Buttery			£56
CHANTE CIGAL CHATEAUNEUF DU PAPE, FRANCE Unctuous / Creamy / Oak			£62

ROSÉ WINE

	175ml	250ml	Bottle
GRIS DE GRIS, France Fresh / Zesty / Melon	£7.25	£9.70	£29
MAISON BOUTINOT COTES DU PROVENCE, France Crisp / White Peach / Mandarin			£38

Allergies?

Please speak to a member of staff if you have any allergies, Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen. we use allergens in our kitchen & bar area therefore all drinks may contain traces.

RED WINE

	175ml	250ml	Bottle
SENTIER ROUGE, FRANCE Warming / Fruity / Baked Fruit	£5.25	£7	£21
RIOJA VEGA DEL RAYO, SPAIN Modern / Vibrant / Juicy	£6.75	£9	£27
MERLOT DOMAINE DE BOUHOURAT, FRANCE Ripe / Supple	£6.75	£9	£27
PINOT NOIR CALUSARI, ROMANIA Autumnal / Smooth / Red Fruit	£7	£9.40	£28
MALBEC ALBERCA, ARGENTINA Pure / Deep / Cassis	£7	£9.40	£28
BARBERA CEPPI STORICI, ITALY Warm / Smoky / Cherry			£30
SHIRAZ OPPORTUNIST, AUSTRALIA Smooth / Aromatic / Ripe Fruit			£31
CHIANTI CLASSICO SAN FELIPE, ITALY Complex / Polished / Red Fruit			£39
COTES DU RHONE VILLAGES SEURET, FRANCE Plush / Structured / Vanilla			£39
ST EMILLION CLOS DE LA CURE, FRANCE Classy / Smooth / Bramble			£52
BAROLO PODERI COLLA, ITALY Mature / Meaty / Spicy			£76
GEVREY CHAMBERTAIN VALET FRERES, FRANCE Complex / Warm / Perfumed			£87

TEA & COFFEE

FRESHLY GROUND COFFEE	£2.60
FLAT WHITE	£2.60
CAPPUCCINO	£3.20
CAFE LATTE	£3.20
LIQUEUR COFFEE	£6.50
SINGLE ESPRESSO	£2.20
DOUBLE ESPRESSO	£3.20
TEA	£2.70
SPECIALITY TEA'S	£3.20
Milk alternatives available	

CHAMPAGNE

	175ml	Bottle
LALLIER GRANDE CRU, FRANCE Fine / Complex / Brioche	£14	£58
LALLIER ROSÉ GRANDE CRU, FRANCE Lively / Elegant / Raspberry		£65
BOLLINGER SPECIAL CUVÉE BRUT NV, FRANCE Classic / Dry / Rich		£76
VEUVE CLIQUOT YELLOW LABEL BRUT NV, FRANCE Complex / Dry / Exquisite		£80
LAURENT PERRIER CUVÉE ROSÉ BRUT NV, FRANCE Moussy / Summer Fruits / Delicate		£95
RUINART BLANC DE BLANC NV, FRANCE Well Structured / Honey / Cloves		£120
RUINART ROSÉ NV, FRANCE Delicate / Creamy / Raspberry		£120

PROSECCO

	175ml	Bottle
MARTINOTTI PROSECCO, Italy Light / Moussy / Creamy	£8	£32

DESSERT WINE

	125ml	1/2 Bottle
MOSCATO PASSITO, Italy Balanced / Intense / Lemon Curd	£8.50	£25

125ml measure available upon request.

Menu is subject to change due to availability, In this case we will offer an alternative in its place, we will always try to accommodate customers needs.