



## 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

### 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

#### BOLOGNESE ARANCINI

Fresh Truffle Mayo, Aged Parmesan £11

### LARGE PLATES

#### 'PLEASE ASK YOUR SERVER REGARDING OUR SPECIALS BOARD'

#### OLIVE OIL POACHED SALMON (GF/DF+)

Braised Leek & Nori Roulade, Crispy Capers, Baked Polenta £24

#### WILD MUSHROOM & TRUFFLE GNOCCHI (V)

Salted Ricotta, Rocket £20

#### 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

### 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

#### PIGS IN BLANKETS £7

ALLERGEN SYMBOLS: GF Gluten Free, GF+ Dish can be adapted to Gluten Free,

V Vegetarian, Ve Vegan, DF Dairy Free, DF+ Dish can be adapted to Dairy Free

### SMALL PLATES

#### QUEENS SCOTCH EGG

Mustard Mayonnaise, Bois Boudrain Sauce £10

#### GOATS CHEESE BLINI (V)

Beetroot, Horseradish, Walnut Crumble £12

#### BUFFALO CHICKEN WINGS (GF/DF+)

Buffalo Sauce, Saint Agur & Buttermilk Dressing, Chives, Lime £10

#### 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

#### PAPRIKA FRIED SQUID (GF/DF+)

Burnt Lemon Aioli - £13

### ROASTS

#### 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 £32.p

### 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

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



## THE QUEENS HEAD

### 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 VOILETS, 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 IER 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 EMILION 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.