



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

'STEAK FRITES' (GF/DF+)
rooz Sirloin Steak (served sliced), Fries,
Peppercorn Sauce £34

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

3 BONE LAMB RACK (GF/DF+)
Imam Byaldi, Harissa Mash, Olive Jus £38

PAN FRIED SEABASS (GF/DF+)
Saffron Pomme Cocotte, Samphire, Baby Courgette,
Clams, Shallot Vinaigrette £22

COQ AU VIN (GF/DF+)
Creamy Mash, Fine Green Beans £19

PAN FRIED SKATE WING (GF/DF+)
Buttered New Potatoes, English Asparagus, Lemon &
Pepper Beurre Noisette £28

CRISPY BLACK GARLIC STUFFED PORK LOIN
Chorizo mash, Wilted Spinach, Puffed Crackling £22

PEA, ASPARAGUS & SAINT AGUR TART
Purple Sprouting Broccoli, Tomato Salsa,
Jersey Royals £17.00

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 £5

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

BRAISED PORK CROQUETTE (DF+)
Apple & Cider Ketchup £10

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
WHITE BEAN CASSOULET (GF)
Creamy Mash, Crispy Onions £18

MARMALADE & WHOLEGRAIN MUSTARD
GLAZED HAM (GF+/DF+)
Triple Cooked Chips, Clarence Court Eggs £16

DESSERTS

LEMON MERINGUE CHEESECAKE (V)
Vanilla Cheesecake, Lemon Curd, Toasted Meringue,
Sweet Pastry Base £9

STICKY TOFFEE PUDDING (V)
Butterscotch Sauce, Vanilla Ice Cream £9

PINEAPPLE SOUFFLE (V)
Coconut Ice Cream, Rum Syrup £9

STRAWBERRY & RHUBARB TRIFLE
Toasted Almonds, Candied Orange £9

ICE CREAM / SORBET SELECTION (V/DF+)
(Ask Server For Selection) £7

CHEESEBOARD (GF+)
Stinking Bishop, Black Bomber, Blacksticks Blue, 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

PAN FRIED SCALLOPS (GF/DF+)
Wild Garlic, Red Wine Shallot, Bacon Crumb £16

HAMHOCK FRITTERS (GF+)
Cheese Fondue, Toffee Crab Apple £10

BAKED SMOKED COTSWOLD BRIE (V)
Black Olive Focaccia, Balsamic Tapenade £12.50

GARLIC & CHILLI KING PRAWNS (GF+/DF+)
Saffron Aioli, Toasted Sourdough £14

FRENCH ONION SOUP (GF+/V)
Melted Gruyere & Parmesan, Toasted Croute £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

PICKLED ONION RINGS £5

BUTTERED ENGLISH ASPARAGUS £8

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



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 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.