



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 £5
QUEENS PORK SCRATCHINGS (GF/DF)
Baked Bramley Apple & Vanilla Puree £6
GORDAL OLIVES (GF/DF/V/VE)
Smoked Almonds £7
PADRON PEPPERS (GF/DF/V/VE)
Blistered, Smoked Maldon Sea Salt £7
BOLOGNESE ARANCINI
Fresh Truffle Mayo, Aged Parmesan £11

LARGE PLATES

'PLEASE ASK YOUR SERVER REGARDING OUR SPECIALS BOARD'

- PAN FRIED SKATE WING (GF/DF+)
Buttered New Potatoes, English Asparagus, Lemon & Pepper
Beurre Noisette £28
PEA, ASPARAGUS & SAINT AGUR TART
Purple Sprouting Broccoli, Tomato Salsa, Jersey Royals £17.00
QUEENS SCAMPI & FRIES
Seaweed Tartare, Charred Lemon, Salt & Vinegar Fries £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
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
PIGS IN BLANKETS £7
ONION RINGS £6

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
BAKED SMOKED COTSWOLD BRIE (V)
Black Olive Focaccia, Balsamic Tapenade £12.50
GARLIC & CHILLI KING PRAWNS (GF+/DF+)
Saffron Aioli, Toasted Sourdough £14
BUFFALO CHICKEN WINGS (GF/DF+)
Buffalo Sauce, Saint Agur & Buttermilk Dressing, Chives, Lime £10
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, Yorkshire
Pudding, 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,
Yorkshire Pudding, Rich Meat Gravy £22
ROAST LEG OF LAMB (GF+/DF+)
Duck Fat Roast Potatoes, Buttered Greens, Crushed Swede &
Carrot Mash, Honey & Thyme Roasted Parsnips, Yorkshire
Pudding, 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,
Yorkshire Pudding, Rich Meat Gravy £21
NUT ROAST (GF+/V/VE/DF)
Chestnut Mushroom, Puy Lentil, Black Garlic, Chestnut,
Orange & Cranberry, Roast Potatoes, Vegetables, Yorkshire
Pudding, 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, Yorkshire Pudding, Rich Meat Gravy
£32p.p

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
RHUBARB & STRAWBERRY TRIFLE
Toasted Almonds, Candied Orange £9
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



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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 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 TEAS	£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.