

THE OLD QUEENS HEAD

Small Plates

Rustic breads with slow-roast garlic, olive oil & balsamic £4.50 (nv)

Today's home-made soup (*please see today's specials*) £5.25 (nv)

Melon, marinated feta & avocado salad with basil £6.50 (v)

Scottish smoked salmon & pickled cucumber with wasabi crème fraîche £7.50

Char-grilled spiced lamb koftas with kohlrabi & pomegranate slaw & cucumber raita £7.00

Deep fried smoked haddock kedgeree with soft poached egg & parsley sauce £6.75

Crispy duck with heritage carrot, mooli, watercress & ginger with sesame & plum sauce £7.25/£14.25 (n)

Superfood salad of mixed grains, baby beetroot, goats' curd
with Manuka honey dressing & bee pollen £6.50/£12.50 (v)

Bubble & squeak with oak smoked bacon, poached egg & hollandaise sauce £6.75/£12.50

Big Plates

Pan-fried sea bream with pak choi, spring onion & red Thai curry noodle broth £15.75

Grilled pork tomahawk with orange & sage glaze, black pudding sausage roll & red cabbage slaw £17.75

Char-grilled asparagus, aubergine & courgette quinoa with crispy halloumi croutons & basil oil £12.50 (v)

King prawn, Devonshire crab & chilli linguine with heirloom tomatoes £15.75

'Halls of Hazlemere' free-range sausages (*please see today's specials*) £12.50

Saffron tempura courgette flower stuffed with ricotta, arrabiata sauce & roast vine tomatoes £13.25 (v)

Breaded chicken burger with basil mayonnaise, smoked chorizo jam, brioche bun & skinny chips £14.25

Maple glazed Barbary duck breast with sautéed new potatoes, braised fennel & orange £17.00

Char-grilled 10oz rib-eye steak with smoked garlic butter,
grilled mushroom, tomato & skinny chips £24.95

Sides

Vegetables of the day (*please see today's specials*) £4.00 | Sweet potato fries £4.50

Skinny chips or creamy mash £3.25 | Hand-cut triple cooked chips £4.25

'Wookey Hole' cheddar & chorizo croquettes with basil mayonnaise £4.25

Heirloom tomato, rocket & Parmesan salad £4.25 | Red cabbage slaw £3.50

Puddings

Classic vanilla crème brûlée with chocolate & wild strawberry pinwheel £6.00

Dark chocolate & raspberry roulade with Chantilly cream £6.50

Warm summer berry charlotte with clotted cream custard £6.25

Caramelised peach Eton mess with amaretto cream £6.50 (n)

Warm banana bread with spiced rum toffee sauce & vanilla ice-cream £5.75

Home-made ice creams (*Vanilla, rhubarb, pistachio, white chocolate & raspberry ripple*) £5.75 (n)

Home-made sorbets (*Blackberry, pina colada, lime & mint*) £5.25

English cheese plate with 'OQH' chutney, crackers & celery, apple & grapes £8.50

n – Contains Nuts v – Vegetarian

Allergies? For information about the ingredients in each one of our dishes, please ask to see our Allergen Menu for all you need to know