

THE OLD QUEENS HEAD

Small Plates

Rustic breads with slow-roast garlic, olive oil & balsamic £5.25 (nv)

Classic French onion with cheese crouté & rustic bread £5.50 (n)

Char-grilled lamb koftas with raita £7.00

Warm Stilton, leek & truffle tart with rocket & balsamic dressing £6.75 (v)

Smoked haddock kedgeree with soft boiled egg £7.75

Home smoked beef fillet carpaccio with capers, rocket salad & wasabi mayonnaise £8.00

Crispy polenta crusted halloumi with oregano, black sesame & honey dressing £6.50 (v)

Classic prawn & crayfish cocktail with lobster marie rose sauce & bread & butter £8.00

Big Plates

21-day aged roast sirloin of beef with Yorkshire pudding & all the trimmings £15.75

Roast English leg of lamb with mint sauce & all the trimmings £15.50

Pan-fried rainbow trout with spring vegetable & mint risotto £16.75

Beetroot ravioli with white asparagus, pecorino & nutty butter £13.50 (v)

Cod supreme with sun-dried tomato crust, wilted spinach, tempura samphire & crab & cockle butter £17.25

'Halls of Hazlemere' Traditional pork sausages with creamy mash & gravy £12.75

Lasagne al forno with tomato jus, rocket & Parmesan salad with balsamic £14.50

Tandoori spiced whole spatchcock poussin with sweet potato fries & house salad £17.00

Chilli king prawn tagliatelle with pancetta, sun-blushed tomato
& creamy parmesan pesto sauce £15.50 (n)

Sunday Sides

Baked cauliflower cheese (v) | Green beans (v) | Braised red cabbage (v)

£4.00 each or all 3 for £10

Roasties, skinny chips or creamy mash £3.50

Puddings

Baked white chocolate cheesecake with poached rhubarb £6.75

Steamed treacle sponge with vanilla custard £6.00

Warm apple, pear & rhubarb crumble with ice cream, cream or custard £5.75

Chilled lemon tart with cinder toffee & Chantilly cream £6.00

Home-made ice creams (*Vanilla, Salted Caramel, Peanut butter & raspberry ripple, Key lime pie*) £6.00 (n)

Home-made sorbets (*Lemon, Pear & Ginger, Passionfruit Curd*) £5.50

British cheese plate with 'OQH' chutney, crackers & celery, apple & grapes £8.75/£10.75

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