

THE OLD QUEENS HEAD

Small Plates

- Rustic breads with slow-roast garlic, olive oil & balsamic £5.25 (nv)
Today's home-made soup (*please see today's specials*) £5.50 (nv)
Crispy squid with 'Nduja sausage arancini & rosemary mayonnaise £7.25
Stuffed field mushrooms with 'Colston Bassett' Stilton, wilted spinach & herb crust £6.25 (v)
Smoked duck breast with orange, chicory & pomegranate £7.75
Heritage beetroot carpaccio, goats cheese mousse, walnuts & artichoke crisps £6.75 (vn)
Warm ham hock, apple & celeriac salad with crispy black pudding, poached hens' egg
& wholegrain mustard dressing £7.50/£14.50
Bubble & squeak with oak smoked bacon, poached egg & hollandaise sauce £7.00/£13.50

Big Plates

- Truffle & artichoke ravioli with sautéed wild mushrooms, sage butter & artichoke crisps £14.25 (v)
Slow-braised shoulder of lamb shepherd's pie with maple & cumin glazed carrots & green beans £15.75
Pan seared hake supreme with saffron potatoes, samphire & mussel marinere £16.50
Slow roast shallot tarte tatin, caramelised pear, walnut & Colsten Basset stilton £13.50 (n)
Slow braised blade of beef bourguignon, root vegetable dauphinoise & parsnip crisps £18.25
'Halls of Hazlemere' free-range sausages (*please see today's specials*) £12.75
Fillet of seabass with slow poached chorizo, clam, butterbean, potato & tomato stew £16.75
Pan seared guinea fowl with chestnut puree, roasted fig, mulled wine reduction & confit potatoes £17.75
Classic beef burger with bacon, Monterey Jack cheddar, wholegrain mustard mayonnaise & skinny fries £15.25
Char-grilled 10oz rib-eye steak with skinny chips & rocket salad £24.75
Add watercress & horseradish butter £1.50 | Béarnaise sauce £1.50

Sides

- Vegetables of the day (*please see today's specials*) £4.00
Skinny chips or creamy mash £3.50 | Hand-cut chips £4.25
Pork belly bites with yuzu & sesame dip £4.75
Beetroot bhajis with mango chutney £4.00 | House salad £3.75 (v)

Puddings

- Warm pineapple upside down cake with spiced rum caramel & clotted cream £6.50
Classic vanilla crème brûlée with shortbread biscuits £6.25
Apple, pear & plum crumble with vanilla custard £6.00
Black forest gateaux with raspberry sorbet & warm chocolate sauce £6.75
Brioche bread & butter pudding with orange & cranberries & clotted cream £6.25
Home-made ice creams £6.00 (n)
(*Vanilla / Maple & walnut / Cappuccino / Fig, redcurrant & port ripple*)
Home-made sorbets £5.50
(*Blackberry / Pear & ginger / Orange & cardamom*)
Artisanal cheese plate with 'OQH' chutney, crackers & celery, apple & grapes £8.75/£10.75

n – Contains Nuts v – Vegetarian

Allergies? For information about the ingredients of our dishes, please ask to see our Allergen Menu for all you need to know. A discretionary 10% service charge is added to tables of 8 and above.



little gems
country dining