

THE OLD QUEENS HEAD

Gluten & Dairy Free Menu

Small Plates

- Today's home-made soup (*please see today's specials*) £5.50 (nv)
Stuffed field mushrooms with wilted spinach £6.25 (v)
Smoked duck breast with orange, chicory & pomegranate £7.75
Warm ham hock, apple & celeriac salad with poached hens' egg
& wholegrain mustard dressing £7.50/£14.50
Bubble & squeak with oak smoked bacon, poached egg £7.00/£13.50

Big Plates

- 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 broth £16.50
Slow braised blade of beef bourguignon, olive oil mash £18.25
'Halls of Hazlemere' free-range sausages (*please see today's specials*) with olive oil mash £12.75
Fillet of seabass with clam, butterbean, potato & tomato stew £16.75
Pan seared guinea fowl, roasted fig, mulled wine reduction & confit potatoes £17.75
Classic beef burger with bacon, wholegrain mustard mayonnaise & house salad £15.25
Char-grilled 10oz rib-eye steak with house salad £24.75

Sides

- Vegetables of the day (*please see today's specials*) £4.00 olive oil mash £3.50 |
House salad £3.75 (v)

Puddings

- Apple, pear & plum crumble with vanilla custard £6.00
Winter fruit salad with cinnamon syrup £6.25
Warm coconut & banana pancakes with blackberry sorbet £6.00
Home-made ice creams £6.00 (n)
(*Vanilla / chocolate*)
Home-made sorbets £5.50
(*Blackberry / Pear & ginger / Orange & cardamom*)

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

A discretionary 10% service charge is added to tables of 8 or above