## THE OLD QUEENS HEAD

## Gluten Free Menu

Small Plates

Today's home-made soup (please see today's specials) £5.50 (nv)

Stuffed field mushrooms with 'Colston Bassett' Stilton, wilted spinach £6.25 (v)

Smoked duck breast with orange, chicory & pomegranate £7.75

Heritage beetroot carpaccio, goats cheese mousse, walnuts £6.75 (vn)

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 & hollandaise sauce £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 mariniere £16.50

Slow braised blade of beef bourguignon with root vegetable dauphinoise £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, Monteray Jack cheddar, wholegrain mustard mayonnaise & house salad £15.25

Char-grilled 10oz rib-eye steak with house 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 creamy mash £3.50 |

House salad £3.75 (v)

## Puddings

Classic vanilla crème brûlée with GF shortbread £6.25

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 / Maple & walnut / Cappuccino / Fig, redcurrant & port ripple)

Home-made sorbets £5.50

(Blackberry / Pear & ginger / Orange & cardamom)

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



**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

