

THE OLD QUEENS HEAD

Small Plates

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

Butternut squash, coconut & chilli soup with rustic bread & butter £5.50 (nv)

Devilled squid with roasted garlic aioli £7.00

Cumberland sausage & black pudding roll with apple & ale chutney £6.25

Twice baked Black Bomber cheddar & hazelnut soufflé with apple & celeriac salad & hazelnut dressing £7.00 (nv)

Smoked chicken, rabbit & leek terrine with piccalilli & toasted sourdough bread £7.00

Potted king prawns & crayfish with toasted multiseed bloomer £8.50

Big Plates

21-day aged roast sirloin of beef with Yorkshire pudding & all the trimmings £16.00

Roast English leg of lamb with mint sauce & all the trimmings £16.00

Roast loin of pork with crackling, apple sauce & all the trimmings £15.50

Warm grain & butternut squash salad with tender-stem broccoli, chilli & yuzu dressing £12.00 (v/vgn)

‘Halls of Hazlemere’ Marmite sausages with creamy mash & gravy £12.75

Pan seared salmon with soba noodle ramen, pak choi & Asian vegetables £16.75

Marinated lamb cutlets, roast heritage carrots, rosemary potatoes, lamb & redcurrant jus £20.00

Pan seared stone bass with samphire & Monk’s beard risotto £17.00

Sunday Sides

Baked cauliflower cheese | Green beans with garlic & shallots | Creamy leeks
£4.00 each or all 3 for £10

Skinnies, Roasties or Creamy mash £3.50 | House Salad £3.75 (v)

Puddings

Pistachio brownie with vanilla ice cream £6.00

Peanut butter parfait with raspberry jam £6.25 (n)

Rhubarb & apple crumble with custard £6.00

Crepes suzette, orange & brandy £6.00

Artisanal cheese plate with ‘OQH’ chutney, crackers & celery, apple & grapes £8.75/£10.75 (vn)

Home-made ice creams (*Nutella, Cappuccino, Maple & walnut*) £6.00 (n)

Home-made sorbets (*Rhubarb, Raspberry, Pear & Ginger*) £5.50

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

