

THE OLD QUEENS HEAD

Little plates

- Rustic breads with slow-roast garlic, olive oil & balsamic £5.25 (n/v/vgn)
Today's home-made soup (*please see today's specials*) £5.50 (nv)
Smoked chicken & black pudding terrine with OQH piccalilli, sourdough & toasted hazelnut £7.25 (n)
Crispy devilled squid with patatas bravas & aioli £6.75
Basil, chilli & mint marinated Burrata with heirloom tomatoes, pine nut pesto & balsamic £7.00 (n/v)
Trio of melon with marinated feta, prosciutto & baby basil £6.75
Lamb koftas, raita, spring onion & pomegranate salad £7.00
Smoked haddock Scotch egg with curried mayonnaise & pickled cucumber £7.50
Quinoa Superfood salad, tenderstem broccoli, edamame beans & sweet potatoes, lime & ginger dressing £7.00/£13.50 (v)
Bubble & squeak with oak smoked bacon, poached egg & hollandaise sauce £7.00/£13.50 (vo)

Large Plates

- Corn fed chicken breast with sweetcorn fritters, charred courgettes & mango salsa £15.75
Salmon & prawn fishcakes with poached hens' egg, hollandaise sauce & baby watercress £14.25
Cornish hake supreme with creamy leeks, tarragon & black pepper croquettes & salty fingers £16.75
Sweet potato, chickpea & coconut curry with steamed wild rice £12.00 (vgn) *Add chicken or halloumi £4.00 each*
Slow braised spiced duck salad with watermelon, honey roast cashews, spring onion, carrot & mooli £16.25 (n)
Slow roasted tomato, garlic & thyme tatin, rocket & balsamic reduction & parmesan £13.00 (v)
'Halls of Hazlemere' free-range sausages (*please see today's specials*) £12.75
Pan-seared seabass with saffron potatoes, beetroot, braised fennel & samphire £17.25
Buttermilk fried chicken burger, red pepper & chilli jam, lettuce, red onion, skinny fries & summer slaw £15.25
Chiltern rump of lamb with lemon & rosemary potatoes, crushed peas, Wye Valley asparagus, mint & redcurrant jus £19.75
10oz Ribeye steak with skinny fries, grill garnish, rocket & peppercorn sauce £24.75

Sides

- Skinnies / Creamy mash / Chunky chips £3.50
Vegetables of the day £4.00 / Creamy leeks with bacon £3.50
Heirloom tomatoes, red onion, baby basil & balsamic £4.00 / Lemon & rosemary potatoes £3.75 (v/vgno)

Puddings

- Iced mango parfait, torched pineapple & coconut tuile £6.00
Strawberry panna cotta, meringue, macerated strawberries, lime & basil sorbet £6.75
Gooseberry & apple crumble tart with custard £6.00
Chocolate delice with honeycomb, caramelised banana & malt ice cream £7.00
Lemon tart with raspberry sorbet & fresh raspberries £6.25
Home-made ice creams £6.00 Strawberry / Coconut / Peach & thyme
Home-made sorbets £5.50 Mojito / Elderflower / Passionfruit & banana
Artisanal cheese plate with 'OQH' chutney, crackers & celery, apple & grapes £8.75/£10.75

n – Contains Nuts v – Vegetarian vgn – Vegan vgno – Vegan option available

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