THE OLD QUEEN HEAD FESTIVE MENU
WEDNESDAY 25TH NOVEMBER TO BEGINNING OF 2027!

GLASS OF FIZZ
Chapel Down Brut £10.00 | Chapel Down Rose Sparkling £10.50 | Vauban Freres Champagne £11.00
Finder & Foster Cider Extra Brut £7.50 |Noughty Dealcoholized Sparkling Chardonnay (0%) £6.70

WHILE YOU WAITS
Mixed Kalamata & Nocellara Olives (ve) £4.50
Sourdough with Slow-roast Garlic, Olive Oil & Balsamic (vea, gfa) £7.50
Hummus, Za'tar Seasoning, Flat Bread (vea, gfa) £7.50

STARTER PLATES
Roast Parsnip Soup, Hot Honey, Parsnip Crisps, Sourdough (v, gfa) £7.75
Baked Goats Cheese, Balsamic Fig Compote, Toasted Bread (v, gfa) £8.75
Hoisin & Sweet Chilli Sticky Chicken, Winter Slaw, Seasame (df) £10.50
Smoked Salmon & Dill Sour Crème, Beetroot Fritter, Orange & Rocket Salad (gf) *(I come as a main!)* £11.50/£21.00
Bubble & Squeak, Hollandaise, Oak Smoked Bacon & Poached Egg (gf, dfa) *(I come as a main!)* £9.75/£17.50
Pickled Pear, Celeriac, Cranberry & Quinoa Salad, Tarragon Vinaigrette (ve, gf) *(I come as a main!)* £8.50/ £16.50
Add Grilled Chicken Supreme £6.00, Garlic & Chilli Prawns £6.00 or Halloumi £6.00

ROASTS
Served Daily with Roast Potatoes, Brussel Tops, Maple Roasted Carrots & Parsnips, & Gravy
Roasted Turkey wrapped in Bacon stuffed with Sage & Onion £25.50
Garlic Mushroom, Spinach & Caramelized Red Onion Wellington (vea, v) £20.50

Cauliflower Cheese £6.00 | Five Little Pigs in Blankets £7.00 | Braised Red Cabbage £6.00

MAIN PLATES
Sausage & Mash, Seasonal Veg, Onion Gravy £18.50
Slow Cooked Beef Featherblade, Bourguignon Sauce, Horseradish Mash, Braised Red Cabbage (gf) £24.00
Smoked Haddock, Mashed Potato, Poached Egg, Seasonal Greens, Wholegrain Mustard Sauce (gf) £19.50
Crispy Gnocchi, Roasted Butternut Puree, Crumbled Feta, Sage Pesto, Tenderstem Broccoli (v) £16.50 *Add Grilled Chicken Supreme £6.00*
Pan Fried Seabass, Crispy Prosciutto, Grilled Figs, Tenderstem Broccoli, Squash Puree, Salsa Verde (gf) £24.50
Salmon Fillet, Parmentier Potatoes, Crushed Peas, Samphire, Warm Tartare Sauce (gf) £24.00
Venison Haunch, French Onion Boulangere, Creamed Garlic Spinach, Peppercorn Jus *(Served pink)* (gf) £23.50
Sweet Potato, Carrot, Squash & Green Bean Massaman Curry, Jasmine Rice (ve, df, gf) £16.50
Add Grilled Chicken Supreme £6.00, Garlic & Chilli Prawns £6.00 or Halloumi £6.00

Halloumi Burger, Caramelized Onions, Tomato, Lettuce, Burger Sauce, Brioche Bun, Gherkin, Thin Chips & Slaw (v, gfa) £17.75
Beef Burger, Cheese, Caramelized Onions, Tomato, Lettuce, Burger Sauce, Brioche Bun, Gherkin, Thin Chips & Slaw (gfa) £18.75
Add Smoked Bacon £1.75

Ribeye Steak, Thick Chips, Grilled Mushroom & Plum Tomato, Watercress (df, gf) Size: 8oz £30.50 | 10oz £35.50
Surf and Turf? Add Garlic & Chilli Prawns £6.00 Add Sauce: Peppercorn £3.00 or Béarnaise £3.00

SIDES
Thin Chips £5.00 | Thick Chips £5.00 | Mac & Cheese £7.00 | Halloumi Fries, Sweet Chilli Mayo £7.00 | Creamed Garlic Spinach £5.00
Cauliflower Cheese £6.00 | Five Little Pigs in Blankets £7.00 | Braised Red Cabbage £6.00

Allergies? For information about the ingredients in any of our dishes, please ask to see our Allergen Menu. (gf) Gluten Free, (gfa) Gluten Free Available, (df) Dairy Free, (dfa) Dairy Free Available, (v) Vegetarian, (ve) Vegan, (vea) Vegan Available

PUDDING

Apple & Sherried Sultana Crumble, Vanilla Ice Cream £8.75
Lemon Meringue Semifreddo, Poached Plums (gf) £8.75
Christmas Pudding, Brandy Cream, Red Currant Compote £8.50 ***MAY CONTAIN NUTS***
Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream (gf) £8.75

Chiltern Ice Cream Company -3 scoops for £6.75
Ice Cream (gf): Sea Salted Caramel, Chocolate, Madagascan Vanilla, Strawberries & Cream, Dark Chocolate Mint
Sorbet (ve, gf): Lemon, Mango, Morello Cherry, Strawberry

A scoop of Vanilla Ice Cream with a shot of Damson Gin Liqueur* £7.00
**The liqueur is hand crafted in small batches back in Millie's childhood village – enjoy a taste of the Cotswolds*

CHEESE

British Cheese, Grapes, Celery, Tomato, Chilli & Onion Seed Chutney & Crackers
Single Cheese £8.00 - *Vintage Lincolnshire Poacher*
3 Cheese Board £10.50 - *Cropwell Organic Stilton, Baron Bigod & Vintage Lincolnshire Poacher*
5 Cheese Board £16.50 - *Cropwell Organic Stilton, Baron Bigod, Vintage Lincolnshire Poacher, Rachel & Sparkenhoe Vintage.*

CHEESE TASTING NOTES

CROPWELL ORGANIC STILTON
Made by Robin Skales in Nottinghamshire
Cropwell Bishop Organic Stilton is the 'king' of blue cheese and surprisingly Cropwell Bishop is still the only Stilton maker to produce a certified organic Stilton. The organic cows' milk gives a mellow flavour with the same strong blue veins expected in any Stilton. It is rich and masterful, what is not to love!

BARON BIGOD
Made by Jonny & Dulcie Crickmore in Bungay, Sulfolk
The only traditionally made, Brie-de-Meaux style cheese produced in the UK. The flavour of the cheese changes with the seasons, with mushroomy and farmyard notes under the rind and occasional hints of citrus or truffle flavours. With full provenance from cow to cheese, this is a true artisan cheese.

VINTAGE LINCOLNSHIRE POACHER
Made by Simon Jones, Lincolnshire
Matured for 18 months. Strong, with a hint of sweet nuttiness, close your eyes and think of a Comte, this cheese is sublime. Intensely crunchy and caramel-y.

RACHEL
Made by Roger Longman in Whitelake, Somerset
Rachel is an unusual, semi-hard goats cheese with a firm texture. The lightly washed rind gives it a sweet, nutty and lingering flavour.. The perfect cheese for those who enjoy a lighter cheese that is not too "goaty" in flavor

SPARKENHOE VINTAGE
Made by Jo & David Clark in Leicestershire
A truly wow cheese with a completely unique taste. It is matured for 18 months by which time the salt crystals have started to re- form. The caramel flavours are more exaggerated and the overall flavour is strong without being acidic. This is last Real Red Leicester on the planet! Bursting with Savory, earthy & brothy umami.

AFTER DINNER DRINKS

COCKTAILS

PASSIONFRUIT MARTINI £9.95
ESPRESSO MARTINI £9.95
MAPLE OLD FASHIONED £9.95
IT'S A LONDON THING £9.95
PAMPELITA MARGARITA £9.95
SPICED APPLE PIE £9.95

NON-ALCOHOLIC COCKTAILS

TROPICA EXOTICA 0% £6.75
MOJITO 0% £6.75
DAIQUIRI 0% £6.75

PUDDING WINE	**50ml**	**125ml**
MONBAZILLAC Ch Ramon 2019, Bergerac, France	**5.00**	**12.50**
SAUTERNES Chateau Les Mignets 2019, France	**6.50**	**15.50**
TOKAJI ASZÚ 5 Puttoyos, Ch Pajzos 2016, Hungary	**11.00**	**27.50**

PORT	**50ml**	**125ml**
TAYLORS LBV	**6.00**	**12.50**
TAYLORS 10 YEAR OLD TAWNY	**8.00**	**20.00**

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