



THE
QUEEN'S HEAD

PUB & DINING



GLUTEN FREE WINTER MENU

Bar Snacks & Small Plates

Proper pork scratchings , seasoned with fennel seed and smoked paprika	2.95
House green pitted olives (VE)	3.75
Smoked ham and mature cheddar croquette , gherkin ketchup, baby watercress	7.25
Crispy battered tiger prawns , fermented scotch bonnet mayo	8.95

To Start

Winter vegetable and wild mushroom broth , smoked celeriac, white beans, gluten free bread (V)	5.95
Duck liver parfait , spiced pear chutney, chervil, gluten free bread	7.75
Wild mushroom terrine , pickled shimeji mushrooms, red veined sorrel, black garlic crumb, gluten free bread (V)	7.75
Cumberland scotch egg , English mustard mayo	8.50
Signature prawn cocktail , romaine lettuce, shaved fennel and pickled apple	9.50
Queen scallop thermidor pie , hot smoked Scottish salmon, prawns, duchess potatoes	9.95
Baked Camembert to share , thyme scented blossom honey, gluten free bread (V)	15.95

From the Farms, Fields & Shores

Warm winter Waldorf salad , roasted squash wedges, grilled radicchio, red grapes, pickled celery, Williams pear, local blue cheese, pumpkin seeds (**)	13.95
Coronation chicken burger ; buttermilk chicken breast, coronation slaw, butterhead lettuce, skin on fries <i>Upgrade to triple cooked chips £1</i>	14.95
Fish and chips ; crisp battered haddock, garden herb crushed peas, homemade tartare sauce, triple cooked chunky chips	15.75
Venison cottage pie , neeps and tatties, redcurrant jelly, beef fat roasted carrot, winter greens	16.25
Cornish crab cake , baked sea bass fillet, lobster and caviar cream sauce, winter greens	17.95
British Wagyu beef burger , house burger sauce, smoked bacon jam, Red Leicester, butterhead lettuce, skin on fries <i>Upgrade to triple cooked chips £1</i>	18.95
Dry-aged pork belly , pressed potato terrine, winter greens, apple fondant, smoked pumpkin puree, Madeira and truffle gravy	19.50
Brick lane fish curry , grilled monkfish tail, coconut rice, sesame roasted broccoli, chilli pickled prawns (**)	20.95

From the Grill

7oz grass-fed fillet tail minute steak
served medium rare

21.95

Oak-smoked half Goosnargh chicken

17.95

12oz bone in dry-aged ribeye steak

31.95

Whole butterflied sea bass

21.50

Oak-smoked celeriac steak (VE)

14.50

Served with skin-on-fries, fennel and apple slaw, pickled red onion and watercress salad, alongside your choice of sauce.

Upgrade to triple cooked chips £1

*Add an extra sauce: triple peppercorn sauce £2, chicken fat gravy £2, Madeira and truffle gravy £2
fermented scotch bonnet mayo (V) £1, garlic and herb butter (V) £1*

Perfect Sides

Butterhead lettuce, parsley and garlic dressing (VE)	3.50
Braised red cabbage with spiced apple (VE)	3.50
Sesame roasted broccoli, chilli, garlic, pomegranate seeds (VE)	3.95
Star anise and beef fat roasted carrots, fresh horseradish	3.95

Potatoes

Skin-on-fries (V)	3.50
Triple cooked chips (V)	4.50

Sandwiches

Available Monday - Saturday lunchtime (excluding Bank Holidays)

Salt beef sandwich , horseradish cream, pickled red onions, chicken fat gravy, served on gluten free bread	9.95
Plant based Reuben , smoked beetroot, sauerkraut, English mustard mayo, served on gluten free bread (V)	7.75
Hot-smoked salmon open sandwich , horseradish cream, pickled beetroot on gluten free bread	9.95

Desserts & Cheeses

Apple and rhubarb crumble , custard ice cream (**)	6.50
Rum and raisin coconut crème brûlée , mango sorbet (VE)	7.50
Sticky toffee pudding , salted caramel sauce, banana ice cream (V)	6.95
Black forest mousse , chantilly cream, boozy cherries, dark chocolate shavings (V)	8.95
Choice of artisan ice-creams, gelatos and sorbets ; vanilla, chocolate, salted caramel, espresso, banana, custard, pistachio, blackberry gelato (VE), lemon sorbet (VE), mango sorbet (VE)	per scoop 1.75 3 scoops 4.95
Artisan cheese selection , accompanied with spiced pear chutney, fresh apple and gluten free bread	2 pieces 9.50 4 pieces 15.00

See overleaf for allergen information.

Allergens, Intolerances & Dietary Information

(V) = Vegetarian dish

(VE) = Vegan dish

()** = Dish can be adapted to vegan on request

GREEN PLATE POLICY

Please speak to your server about ANY allergens or intolerances.

We cannot guarantee that items have not come into contact with nuts.

If you have any allergies or intolerances your food will be served on a green plate.

Please do not consume anything not served on a green plate.