

THE QUEEN'S HEAD

GLUTEN FREE SUMMER MENU

Nibbles

Chorizo spiced pork scratchings 3.75

Botanical Nocellara olives (ve) 3.95

"Bang-Bang" cauliflower, fermented Scotch bonnet, yuzu and sesame mayo, coriander shoots, fresh mint (ve) 5.95

Pulled ham hock and Cornish Cheddar croquettes, smoked bacon jam, summer truffle and parmesan dressing 6.95

Starters

Seasonal soup of the day 6.95
Ask your server for today's choice

Heritage tomato & goat's cheese salad, toasted gluten free bread, micro basil, herb dressing (v)(**) 8.50

'Nduja Scotch egg, soft boiled St. Ewe's egg, avocado, lime and basil purée 8.50

Hoi sin glazed crispy duck and watermelon salad, Asian slaw, fermented red chilli, toasted sesame seeds (**) 8.95

Cornish crab cake, lobster cream sauce, baby watercress, poached St. Ewe's egg, chervil hollandaise 9.50

Mains

Pea & mint risotto, chargrilled courgette, baked sunflower seeds, shaved Sussex Charmer, dressed rocket (v)(**) 14.95
Add smoked pancetta lardons 2.50

Signature chicken Caesar salad, romaine lettuce, soft boiled St. Ewe's egg, smoked anchovy and rosemary crumb, parmesan and truffle dressing 16.50

Crispy battered haddock, triple-cooked chunky chips, braised marrow fat peas, homemade tartare sauce 16.95

'Nduja chicken, grilled chicken breast, confit potatoes, bocconcini, fiery tomato, basil and mascarpone sauce 17.95

Luxury fish pie, lobster and Cornish crab cream sauce, St. Ewe's egg, topped with Duchess potatoes and shell-on tiger prawns 18.50

Soy glazed dry aged pork belly, wasabi mash, black sesame purée, pak choi, fermented red chilli 21.50

Brick Lane spiced monkfish tail, South Indian sweet potato dahl, grilled gluten free bread, coriander shoots (**) 21.50
Add 5 spiced tiger prawns 2.95

From The Grill

All served with rosemary and thyme salted skin-on-fries, upgrade to triple-cooked chunky chips for 1.00

Grilled monkfish tail, baby watercress, pickled red onion, pomegranate chimichurri and fresh lemon 21.50

Seared flat iron steak, herb crusted Portobello mushroom, baby watercress, triple peppercorn sauce 23.95

10oz grass-fed British ribeye steak, herb crusted portobello mushroom, dressed baby watercress, triple peppercorn sauce 31.95

Prime British beef burger, signature house sauce, romaine lettuce, 'Nduja ketchup 16.50
Add Red Leicester (v) 1.00 | Add smoked bacon jam 1.00 | Add smoked pork shoulder 3.00

Sauces

Fermented scotch bonnet, yuzu & sesame mayo (ve) 1.50 | Confit garlic, chive and shallot butter (v) 1.50 | Pomegranate chimichurri (ve) 1.50
Chicken and Madeira gravy 1.50 | Chervil hollandaise (v) 2.00 | Triple peppercorn sauce 2.00

Perfect Sides

Star anise and beef fat roasted carrots, pomegranate chimichurri 3.50

Rosemary and thyme salted skin-on-fries (ve) 3.75

Heritage tomatoes, pickled red onion, baby basil, Cornish sea salt (ve) 4.50

Pak choi, fermented red chili, miso and sesame dressing (ve) 4.50

Confit new potatoes, smoked pancetta lardons, pickled red onion and baby watercress (**) 4.50

Seasonal summer greens, charred hispi cabbage, grilled yellow courgette, peas, confit garlic, chive and shallot butter (v)(**) 4.50

Rosemary and thyme salted triple-cooked chips (ve) 4.50
Add truffled triple cheese sauce (v) 1.00

Sandwiches

Monday – Saturday lunchtimes only, excluding Bank Holidays. All served with rosemary and thyme salted skin-on-fries, upgrade to triple-cooked chunky chips for 1.00

Heritage tomato and avocado open sandwich, mozzarella, toasted gluten free bread, pickled red onion and basil (v)(**) 12.50

Pulled pork bap, smoked pork shoulder, crushed crackling, baby watercress, English mustard mayo, cider apple sauce 12.95

Fish finger sandwich, battered haddock, Tartare sauce, shredded romaine lettuce, 'nduja ketchup (v) 12.95

(V) = VEGETARIAN DISH | (VE) = VEGAN DISH | (**) = CAN BE ADAPTED TO VEGAN ON REQUEST
Please inform us if you have any dietary or allergen requirements. An optional 10% service charge will be added to your bill.