

THE QUEEN'S HEAD

GLUTEN FREE SUNDAY 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

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 & Grill

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

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

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

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

Sunday Roasts

All meat roasts are served with summer greens, braised red cabbage, roasted roots, smoked beef fat roast potatoes, and lashings of house gravy

Ballotine of roasted chicken breast, apricot and tarragon sausage stuffing 18.50

12 hour slow-cooked belly of pork and roasted loin, cider apple sauce, crackling 18.95

Dry aged rump cap of British beef, homemade horseradish cream 19.95

28-day aged sirloin of British beef, homemade horseradish cream 22.95

Trio of roasts, beef rump, pork loin and chicken ballotine 23.50

Perfect Sides

Star anise and smoked beef fat roasted carrots, pomegranate chimichurri 3.50

Smoked beef fat roast potatoes 3.95

Cauliflower cheese, triple cheese and truffle sauce, crisp parmesan crumb (v) 4.50

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

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

Heritage tomato, pickled red onion, baby basil (ve) 4.50

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

*(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.*