

THE QUEEN'S HEAD

SUMMER MENU

Nibbles

Chorizo spiced pork scratchings 3.75

Botanical Nocellara olives (ve) 3.95

Freshly baked ancient grain sourdough,
whipped smoked butter (v)(**) 5.95

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

Grilled flatbread, 'Nduja sauce, roquito peppers,
bocconcini pearls, rocket leaves 6.25

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, grilled
sourdough, toasted seeds, baby basil & beersamic
dressing (v)(**) 8.50

Duck liver parfait, apricot and ginger chutney, spiced onion
crumb, toasted Brioche 7.95

Bloody Mary prawn cocktail, poached tiger prawns, Bloody Mary
Marie rose, gem lettuce, avocado and cucumber, prawn and
paprika crumb 11.95

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

'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

Sussex Charmer cheese soufflé, Cornish Orchard
cider and summer truffle sauce 8.95

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, sourdough bruschetta,
bocconcini, fiery tomato, basil and mascarpone sauce 17.95

Chicken and ham pie, hand pressed beef dripping pastry, English
mustard and chive mash, beef fat roasted carrots 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 flatbread, 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, beersamic dressed
baby watercress, pickled red onion, pomegranate
chimichurri, fresh lemon 21.50

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

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

Prime British beef burger, crispy onions, 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*

Plant based burger, crispy onions, signature house sauce,
romaine lettuce, avocado and basil mayo (ve) 16.50
Add smoked vegan cheese 1.00

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

Rocket and parmesan salad, beersamic
dressing (v) 4.25

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

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

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

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

Rosemary and thyme salted triple-cooked
chips (ve) 4.50
Add truffled triple cheese sauce 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 sourdough, 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, crispy onions, shredded romaine lettuce,
'nduja ketchup, toasted brioche (v) 12.95

(V) = VEGETARIAN DISH | (VE) = VEGAN DISH | (**) = CAN BE ADAPTED TO VEGAN ON REQUEST

Gluten free menu available upon request. Please inform us if you have any dietary or allergen requirements. An optional 10% service charge will be added to your bill.