

THE QUEEN'S HEAD

SUNDAY 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

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

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

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

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

Mains & Grill

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

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

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

Chicken and ham pie, hand pressed beef dripping pastry, English
Mustard and chive mash, beef fat roasted carrots 17.95

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

Sunday Roasts

All meat roasts are served with beef dripping Yorkshire pudding, 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

Salt baked celeriac steak, sunflower seed and tarragon crumb, served with confit new potatoes,
summer greens, red cabbage, roasted onion gravy, Yorkshire pudding (v)(**) 15.50

Please ask your server for extra Yorkshire puddings, on the house.

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

Pigs in blankets
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

Rocket and parmesan salad,
beersamic dressing (v) 4.25

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

(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.