

THE QUEEN'S HEAD

PUB & DINING

Sundays were made for feasting with family, warming up and winding down. The classic Sunday roast is a staple in our week, alongside a selection of dishes that feature the finest seasonal ingredients from Britain's frosted fields.

SUNDAY MENU

12pm – 8pm

To Nibble

Pitted Nocellara olives , served on crushed ice (ve) (gf)	3.95
Chorizo spiced pork scratchings (gf)	4.5
Freshly baked ancient grain sourdough , marmite butter (v) (**)	5.95
Grilled flatbread , goat's cheese and sumac whip, green figs, sumac onions, pumpkin seed dukkah (v)	6.25

Starters

Bang-bang cauliflower , Sriracha and sesame mayo, coriander shoots and fresh mint (ve) (gf) <i>upgrade to crispy battered tiger prawns for 2.5 (gf)</i>	5.5
Roasted parsnip soup , Café de Paris cream, parsnip crisps (**) (*gf)	6.5
Oxford blue and endive salad , crisp apple, pumpkin seed dukkah, watercress shoots, mustard vinaigrette (v) (gf)	7.25
Smoked haddock croquette , smoked pumpkin puree, rosemary pesto, freshly grated Parmesan (gf)	7.5
Whipped wild mushroom parfait , grilled garlic and herb sourdough, pickled enoki mushrooms, porcini crumb (ve) (*gf)	8.5
Miso glazed crispy beef salad , fragrant rice noodle salad, fermented red chilli, toasted sesame seeds, crispy onions (**)	9.5
Bloody Mary prawn cocktail , poached tiger prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb	9.95
Twice baked cheddar soufflé , truffle mornay, crispy leeks (v)	10.95

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (*GF) = Can be adapted to Gluten Free on request
(**) = Can be adapted to Vegan on request

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.

Roasts

Served with a duck fat Yorkshire pudding, seasonal greens, braised red cabbage, roasted roots, duck fat roast potatoes and lashings of house gravy. Complimentary extra roast potatoes and Yorkshire puddings available on request.

Honey roast belly of English pork , cider apple sauce, crackling (*gf)	16.5
Rosemary roasted leg of West Country lamb , crisp lamb shoulder hash, homemade mint jelly (*gf)	17.5
Wild mushroom and lentil wellington served with confit new potatoes, seasonal greens, red cabbage, Yorkshire pudding (v) (**)	18.5
Ballotine of Worcestershire free range Turkey , Confit leg bon bon, pigs in blanket	21.5
Dry aged rump cap of British beef , homemade horseradish cream (*gf)	22.5

Mains

Suffolk pork sausages , English mustard and chive mash, charred Savoy cabbage, confit onion and madeira jus	14.5
Roasted woodland mushroom risotto , porcini crumb, rosemary pesto, freshly grated Parmesan (v) (**) (gf) <i>add grilled chorizo 2.95 (gf)</i>	14.95
Grosvenor house burgers , served in a toasted brioche bun, Romaine lettuce, crispy onions and skin on fries <i>upgrade to triple cooked chunky chips 1.00</i>	
Dry aged steak burger, <i>add smoked Applewood cheese 1.00, add bone marrow melt 2.5 (*gf)</i>	15.5
Buttermilk chicken burger, coronation slaw, mango chutney, <i>add crispy onion bhaji 1.5 (*gf)</i>	17.5
Plant based mushroom burger, smoked vegan cheese (ve)	17.5
Venison cottage pie , rich braised venison shoulder, smoked bacon, charred Savoy cabbage, sage, juniper (*gf)	16.5
'Nduja chicken , sourdough bruschetta, charred heritage tomato, Bocconcini, fiery tomato, basil and mascarpone sauce (*gf)	16.95
9oz crisp battered haddock and chips , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon (gf)	18.5
Chicken and ham pie , hand pressed pastry, buttered mash, beef fat roasted carrots	18.5
Traditional Malay style beef rendang , sticky jasmine rice, toasted coconut, fragrant pickled chilli and cucumber salad (gf)	20.95

Sides

Star anise and beef fat roasted carrots , rosemary pesto (gf)	3.5
Beef dripping skin-on-fries , rosemary and thyme sea salt (**) (gf)	3.75
Rocket and Parmesan salad , beersamic dressing (v)	4.25
Mulled wine braised red cabbage , pickled apple (ve) (gf)	4.5
Triple cooked beef dripping chips , rosemary and thyme sea salt (gf)	4.5
Cauliflower cheese , mature cheddar and truffle sauce, Parmesan crumb (v)	4.5
Half buttered Savoy cabbage , crispy streaky bacon, truffle mornay	5.95

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