

Queens Head Hotel

Lunch Menu

Starters

Homemade Soup of the Day £5.25

served with Cumbrian artisan bread & butter (GFO)

Chicken Liver Pate £7.60

served with Westmorland chutney, baby leaf salad & Cumbrian Artisan bread

Wild Mushroom Arancini £7.50

served with salad & chilli mango chutney (V)

Black & White Pudding Roulade with Haggis Centre £9.00

with poached hens egg & creamy horseradish sauce

Beetroot Carpaccio £8.50

served with rocket salad, goats cheese, roasted pecans, sesame seeds & Balsamic glaze (GFO, V)

Smoked Salmon & Ricotta £9.10

red onion & caper salsa, rocket salad & toasted English muffin

Cold Sandwiches

On hand cut Cumbrian Artisan bread. Served with crisps, salad & coleslaw (GFO)

Smoked Loch Duart Salmon £9.75

with creamed horseradish, caper & red onion salsa

Baked Ham £9.75

with tomato & wholegrain mustard

Cumberland Farmhouse Cheddar £9.75

with Westmorland Chutney (V)

Hot Sandwiches

On large soft white floured baps. Served with salad, coleslaw & skinny fries

Pork Belly & Black Pudding £11.75

served with mixed salad, apple & mustard mayo

Spiced Halloumi £11.75

with roasted red peppers & chilli mayo (GFO, V)

Fish Finger (ale battered cod) £11.75

with tartar sauce

Stir Fried Strips of Beef £11.75

with caramelized onions & horseradish sauce (GFO)

Main Meals

British Beef Steak & Patterd' Ale Pie £14.95

with seasonal vegetables, choice of potato & gravy

Artichoke & Wild Mushroom Risotto £16.80

with Parmesan shavings & soft poached hens egg (V/GFO)

Beer Battered Fish & Chips £14.95

with Robinson's ale batter, hand cut chips, mushy peas & tartar sauce

Wild Boar & Apple Sausage £16.50

with creamy mashed potatoes, red onion marmalade & rich gravy

12oz Gammon Steak £15.00

served with egg & pineapple, choice of potato & seasonal vegetables (GF)

Hot Smoked Haddock £18.50

served with crushed new potatoes, garden peas & dill sauce (GF)

8oz Ribeye Steak £26.00

served with grilled flatbed mushroom, tomato, hand cut chips & peppercorn sauce (GF)

Salads

Chicken Caesar £14.50

grilled chicken, boiled egg, garlic croutons, parmesan, gem lettuce & Caesar dressing (GFO)

Beetroot & Goats Cheese £14.50

with mixed salad leaves, ruby grapefruit segments, hazelnuts & basil oil (GFO, V)

Shredded Duck £14.50

with crispy ginger, baby leaf salad, beansprouts, spring onion, cucumber, carrots & plum sauce

Burgers

Cartmel Game Venison Burger £13.95

with lettuce, tomato relish, smoked bacon, Black Sticks Blue cheese, & hand cut chips (GFO)

Lakes Beef Burger £13.95

with smoked bacon, onion rings, lettuce, cheddar, gherkin, mustard mayo & hand cut chips (GFO)

Zero Bull Burger £13.95

with portobello mushroom, vegan cheese, red peppers, salad, coleslaw & hand cut chips (V)

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information. Company reg: 00170679