

# Queens Head Hotel

## Evening 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)

#### **Crispy Coated Duck Egg & Smoked Duck Breast £9.20**

served with rocket salad & black garlic ketchup (GFO)

#### **Tandoori King Prawns £9.00**

served with salad, cucumber, carrot & lemon wedge (GF)

#### **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

### From the Grill

All our grills are locally sourced, served classically with a grilled flatbed mushroom, tomato and your choice of one side and one sauce (GFO) Additional sides are available at an extra cost

#### **10oz Sirloin £28.50**

Sirloin has a light marbling of fat on the side. Best served medium/rare to medium

#### **8oz Ribeye £26.00**

This cut is from the end of the sirloin and has the most flavour due to the higher fat content. Best served medium to medium/well

#### **8oz Fillet £31.00**

The most tender cut of meat with very little to no fat. Best served from rare to medium/rare

#### **Lakes Lamb Leg Steak £25.00**

Marinated in mint, garlic & rosemary. Best served medium "pink"

**Sides:** Hand Cut Chips | Skinny Fries | Mash Potatoes | Garlic Mushrooms | Salad | Onion Rings | Seasonal Vegetables

**Sauces :** Red wine | Peppercorn | Blue Cheese | Creamy Mushroom

(additional sides available @ £3.75 each)

## 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)

### **Herb & Ricotta Cheese Stuffed Breaded Chicken Breast £17.50**

served with roasted new potatoes & creamy leek

### **Red Braised Pork Belly £19.50**

served with mash potato, sticky red cabbage, pak choi & red wine jus (GF)

### **Hot Smoked Haddock £18.50**

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

### **Parma Ham Wrapped Pork Tenderloin £22.00**

served with sweet potato fondant, green vegetables, apple sauce & red wine jus (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