

Queens Head Hotel Troutbeck

SUNDAY MENU

Starters

Homemade Soup of the Day £6.25

Artisan bread & butter (GFO/V)

Duck Liver Pâté £8.50

Orange & mango chutney, mixed leaf salad, artisan bread & butter

Sweet Potato & Fig Tart £9.50

Spinach, rocket salad, Blacksticks Blue & maple syrup (V)

Black & White Pudding Roulade £9.95

Haggis centre, poached egg, pepperoni & horseradish

Smoked Haddock & Mozzarella Fishcake £9.45

Tartare sauce & mixed leaf salad

Roast Sandwich £12.95

Choice of roast meat

Artisan bread, garlic & rosemary roast potatoes & jug of gravy (GFO)

Vegetarian Roast £16.95

Mushroom, Brie & Cranberry Wellington

Garlic & rosemary roast potatoes, creamy mashed potato, seasonal vegetables, roasted root vegetables, Yorkshire pudding & vegetarian gravy (V)

Roast of the Day £16.95

Choice of Roast Meat

Garlic & rosemary roast potatoes, creamy mashed potato, seasonal vegetables, roasted root vegetables, Yorkshire pudding & rich gravy (GFO)

Sunday Sides £4.50 each

Cauliflower cheese, pigs in blankets, 4 Yorkshire puddings, or extra roast potatoes

For the Main

British Beef Steak & Patterd'Ale Pie £16.50

Choice of potato, seasonal veg & rich gravy

Wild Boar & Damson Sausage £17.50

Creamy mashed potato, damson chutney, broccoli & rich gravy

Squash & Dirty Rice £17.00

Oven baked with peppers, sweet potato, courgette, pumpkin seeds, vegan mozzarella & soy sauce rice (VGN)

Robinson's Ale Battered Fish & Chips £16.95

Chucky chips, mushy peas, tartare sauce & lemon wedge

Catch of the Day £22.50

Ask for today's choice. Champ potato, spinach, broccoli, creamy wholegrain mustard sauce, & watercress (GF)

Homity Pie £16.50

Potato, Onion & Leek filling, topped with cheese

Choice of potato, seasonal veg & veggie gravy (V)

Puddings

Homemade Crumble of the Day (GF) £8

Homemade Sticky Toffee Pudding (GF) £8

White & Dark Choc Chunk Brownie (GF) £8

Cheesecake of the Day £8

Cherry & Almond Bakewell £8

Ice Cream Sundae £8

Vanilla/Strawberry/Chocolate, with chocolate sauce, whipped cream & wafer (GFO)

Cheeseboard £15

Cheddar, Blacksticks Blue-Brie-Goats cheese, Peter's Yard biscuits & Westmorland chutney

VGN – VEGAN / V – VEGETARIAN /
GF – GLUTEN FREE / GFO – GLUTEN FREE OPTION

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