

QUEENS HEAD HOTEL

MAIN MENU

SHARING BOARDS

Bread Board £13.95

Granary bloomer, white bloomer, ciabatta, focaccia, olives, olive oil, balsamic & butter (V)

Deli Board £17.50

Granary bloomer, olives, blue cheese, Prosciutto ham, salami, pepperoni, duck liver pâté, gherkin, mixed leaves & butter

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, blue cheese & maple syrup (V)

Smoked Haddock & Mozzarella Fishcake £9.45

Tartare sauce, mixed leaf salad (GF)

Scotch Egg £10.45

Red lentils, bacon, spinach, Hollandaise sauce, & watercress

Chargrilled Mackerel with Sweet & Sour Beetroot £11.85

Red onion, soy sauce, spring onion, crème fraiche & fresh ginger

Vegan Meatballs £9.95

Pasta linguine, tomato & basil sauce, fresh basil & vegan cheese (VGN)

BURGERS

Breaded Chicken Breast £15.95

Ciabatta, Cajun mayo, butterhead, coleslaw, tomato & skinny fries

British Beef Steak Burger £15.95

Floured bun, tomato relish, lettuce, smoked bacon, gherkin, Cheddar cheese, onion rings & skinny fries

Moving Mountains Burger £15.45

Floured bun, flatbed mushroom, vegan cheese, tomato relish, red peppers, salad, vegan coleslaw & skinny fries (VGN)

FOR THE MAIN

British Beef Steak & Ale Pie £16.95

Choice of potato, seasonal vegetables & rich gravy

12oz Gammon Steak £19.50

Choice of potato, fried egg, pineapple & vegetables (GF)

Robinsons Ale Battered Fish & Chips £16.95

Chunky chips, mushy peas, tartare sauce & lemon wedge

Peri-Peri Chicken £21.50

Half grilled chicken, fries, cherry tomatoes & Cajun mayo

Catch of the Day £22.50

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

Cheese & Onion Pie £16.95

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

Pork Cutlet £19.50

Peppercorn sauce, fine green beans & spiced sauteed potatoes (GF)

Linguine Pasta & Vegan Meatballs £17.95

Pasta linguine, tomato & basil sauce, fresh basil & vegan cheese (VGN)

Cumberland Sausage Ring £16.50

Mashed potato, sticky red cabbage, garden peas, silver skin onions & rich gravy

Spring Lamb Rump £22.50

Celeriac mashed potato, sticky red cabbage, pea puree, Lamb kofta, mint & lamb jus

Grilled Aubergine & Rice £19.50

Red peppers, courgette, basil, tomato sauce & vegan cheese (VGN/GF)

OUR CUMBRIAN STEAKS

10oz Cumbrian Sirloin £32.00

Light marbling of fat on the side-best served rare to medium (GF)

8oz Cumbrian Ribeye £31.00

From the end of the sirloin, has the most flavour due to higher fat content, best served medium to medium/well (GF)

8oz Cumbrian Fillet £35.00

most tender, best served rare to medium (GF)

All our steaks are served classically with flatbed mushroom, tomato, and your choice of one side and a sauce.

Sides: Chunky chips / Fries / New potatoes / Mash potato / Salad / Onion rings / Vegetables (additional sides £4.25 each)

Sauces: Peppercorn/Blue cheese/
Creamy Mushroom

SALADS

Cajun Chicken Salad £18.50

Cajun chicken breast, parmesan crouton, olives, cherry tomatoes, butterhead lettuce & pesto dressing

Roasted Sweet Potato &

Goats Cheese (GF) £16.50

Rocket, roasted peppers, almond flake & balsamic oil (V)

Rump Steak Salad £18.50

Blue cheese, croutons, mixed leaves, red onion cherry tomatoes & balsamic glaze

SIDE ORDERS

Sides £4.25 each

Chunky chips (GF)
Skinny Fries (GF)
New potatoes (GF)
Mash potato (GF)
Side Salad (GF)
Onion rings
Vegetables (GF)

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

SANDWICHES served 12-3pm

Smoked Salmon £11.75

Artisan bread, tortilla crisps, salad, coleslaw creamed horseradish & caper & red onion salsa (GFO)

Baked Ham £10.25

Artisan bread, tortilla crisps, salad, coleslaw tomato & wholegrain mustard (GFO)

Farmhouse Cheddar £10.75

Artisan bread, tortilla crisps, salad, coleslaw & Westmorland chutney (GFO)

BBQ Pulled Pork £13.25

Ciabatta, salad, coleslaw, fries & smoky BBQ sauce (GFO)

Beef & Blue Cheese Melt £13.50

Ciabatta, salad, coleslaw, fries strips of beef & onion & blue cheese (GFO)

Cod Fish Fingers £12.95

Ciabatta, salad, coleslaw, fries & tartare sauce (GFO)

Sweet Potato & Vegan Mozzarella £12.95

Ciabatta, salad, vegan coleslaw, fries red pesto, olives & cherry tomatoes (GFO/VGN)

PUDDINGS

Homemade Crumble of the Day £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 £17

Cheddar, Stilton, Brie, Goats cheese Peter's Yard biscuits, Westmorland chutney

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