



THE QUEENS HEAD



STEAK & GRILL

10% discretionary service charge added to tables of 8 or more

STARTERS

🍷 TOASTED CIABATTA & OLIVES

with extra virgin olive oil & balsamic

🍷 NACHOS

home made tortillas & salsa with cheddar cheese, creme fraiche and jalepenos

4.95 🍷 EDAMAME BEANS

with olive oil, sea salt & cracked pepper

4.95

6.95 PORK CHEEK & POTATO FRITTERS

Served on rocket in a rich red wine, tomato, red pepper & onion sauce

7.95

MAINS

All mains served with choice of sauce (peppercorn, stilton or béarnaise), chips or new potatoes, and salad.

SURF 'n' TURF IT UP - Add king prawns for £2.95

100Z RUMP STEAK

This cut is from the back end of the animal and is packed full of flavor. We recommend rump to be served medium rare

12.95

80Z RIBEYE STEAK

Cut from the rib, this marbled steak is juicy & rich in colour & flavour. We recommend it is served medium rare

14.95

80Z PREMIUM BRITISH SIRLOIN

This steak is extremely lean & tender and comes from the middle back. We recommend it is served rare

16.95

80Z FILLET STEAK

The fillet is found within the sirloin in the middle back. It is the tenderest of cuts with no fat and is best served med-rare to medium

19.95

80Z HOMEMADE BEEF BURGER

on a brioche bun with smoked bacon, gem lettuce, homemade relish, stilton or jack cheese & a side of chips

12.95

THE QUEENS DOUBLE STEAK STACK

For the adventurous carnivores, try a 10oz Rump and an 8oz Ribeye on one plate

23.95

🍷 VEGETARIAN OPTION OF THE DAY

Ask your wait staff for details

11.95

BEER BATTERED COD

Our crispy battered cod with chips & our signature tartare

11.95

SIDES

GARLIC MUSHROOMS

2.95

ONION RINGS

2.95

GARLIC BREAD

2.95

DESSERTS

CLOTTED CREAM ICE-CREAM

with berry coulis

4.50

CHOCOLATE BROWNIE

with clotted cream ice-cream & couli

6.50

LEMON POSSET

served with lemon shortbread

6.50

TREACLE TART

served with clotted cream ice cream and berry couli

6.50

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.