



THE QUEENS HEAD



STEAK NIGHT

STARTERS

Garlic bread 2.50

Nachos 5.95
tortillas, salsa, creme fraiche, jalepenos
+ add cajun chicken £2 +

Warm edamame beans 3.95
with olive oil, sea salt and cracked pepper

Toasted ciabatta 2.95
with olive oil & balsamic

MAINS

All steaks served with peppercorn or béarnaise sauce, chips or new potatoes, and salad

10oz Rump steak

This cut is from the back end of the animal & is packed full of flavor, we recommend rump to be eaten medium rare

11.95

8oz Ribeye steak

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

13.95

8oz Premium British Sirloin

This steak is extremely lean and tender and comes from the middle back; we recommend it is served rare

15.95

8oz Fillet steak

The fillet is found within the sirloin of the middle back, it is the tenderest of cuts & has no fat. Best served medium to medium rare

17.95

8oz Homemade beef burger

on a brioche bun with smoked bacon, gem lettuce, homemade relish, stilton or cheddar, slaw and chips

12.95

The Queens double steak stack

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

22.95

Vegetarian option of the day

Ask your wait staff for details

10.95

SIDES

Onion rings 1.95

Garlic mushrooms 1.95

Coleslaw 2.50

DESSERTS

Clotted cream ice-cream

with raspberry couli

3.95

Chocolate torte

with honeycomb & salted caramel ice-cream

5.95

Treacle tart

with lemon marmalade & raspberry sorbet

5.95

Mixed berry mess

with home-made meringue

5.95

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

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