



STARTERS

Daily made Soup, with crusty bread & dairy butter **£4.50**

Buffalo Wings, in hot pepper sauce with a blue cheese dip **£5.95**

Antipasto, a selection of cured meats, mozzarella, bread & olives **£12.00**

Prawn & Avocado Cocktail, North Atlantic prawns, avocado, crisp lettuce finished with our own cocktail sauce **£6.25**

Homemade Fishcakes, in fresh breadcrumbs, baby leaf salad & citrus herb mayonnaise **£5.95**

Devilled Kidneys, Fresh lamb kidneys rolled in hot paprika and pan fried with demi-glace & double cream **£5.95**

Breaded Brie, The old favourite, French brie freshly breaded & served with real cranberry sauce **£5.75**

Whitebait, Crisp whitebaits, baby leaf salad & homemade tarragon tartar sauce **£5.75**

Bruchetta, Toasted ciabatta topped with chopped tomatoes, garlic, red onion & pesto **£5.50**

Black Pudding Tower, Black pudding & pancetta smothered in English mustard sauce, topped with a softly poached egg **£5.75**

Bread & Olive Selection, warm French baguette & olives in chef's own marinade **£4.50**

QUEENS HEAD PLATTERS FOR 2

Surf & Turf, Buffalo wings, whitebait, calamari, bruchetta, garlic bread, marinated olives **£11.00**

Antipasto, a selection of cured meats, mozzarella, bread & olives **£12.00**

SALADS

Char Grilled Chicken & Bacon, marinated chicken breast, locally smoked bacon **£9.50**

Piri Piri Chicken & Avocado, marinated chicken breast & ripe avocado **£9.50**

Black Pudding & Bacon, grilled black pudding & locally smoked bacon **£9.50**

All salads are made with baby leaf mixed lettuce & our homemade house dressing

SIDES

Garlic Bread £2.50 ~ Garlic bread with cheese £3.50 ~ Baby leaf salad £2.50 ~ Hand cut chips £3.00

Creamed potato £2.50 ~ Sauté new potato £2.50 ~ Dauphinoise potatoes £3.00 ~ Seasonal vegetables £2.50

Please make us aware of any allergies or dietary requirements you may have and we will do our best to accommodate you.

A 10% discretionary service charge will be added to tables of 6 or more

MAINS

Queens Head Famous Local Pork Belly, cooked for nine hours in Aspall cider served with potatoes & seasonal vegetables **£12.95**

Local Lamb Shank, slowly braised in garlic, rosemary & red wine served with creamed potatoes & seasonal vegetables **£13.95**

Pollo a la creme, Pan seared chicken breast in a mushroom, white wine & cream sauce served with sauté new potatoes & seasonal vegetables **£11.95**

Chicken Risotto, Chicken breast pieces cooked in white wine, shallots, bacon & mushrooms finished with a splash of double cream, topped with rocket & parmesan shavings **£10.25**

Seafood Linguini, Mixed seafood cooked in white wine, shallots, garlic & tomato sauce topped with rocket & parmesan shavings with garlic bread **£11.95**

Salmon Mornay, Salmon fillet in a prawn, garlic, white wine & cream sauce served with potatoes & seasonal vegetables **£12.95**

Char Grilled Swordfish Steak, marinated in lemon & oregano in a tomato, olive, caper & chilli sauce served with saute potatoes & seasonal vegetables **£13.95**

Seafood risotto, Mixed seafood cooked in white wine, shallots, garlic & tomato sauce topped with rocket & parmesan shavings **£11.95**

10oz Sirloin steak served with slow roasted tomato, mushroom, your choice of hand cut chips or sauté potatoes & either peppercorn sauce, garlic butter or red wine & mushroom sauce **£17.95**

Beef stroganoff, pan seared beef fillet in a mustard, paprika, brandy & cream sauce **£13.95**

Butternut Squash & Pimento Risotto, roasted butternut squash & red pimento peppers in Arborio rice finished with tomatoes & double cream **£9.50**

Ricotta & spinach tortellini, served in a mushroom, cream & white wine sauce with garlic bread **£9.50**

CLASSICS

Homemade Pie of the Day, made with puff pastry served with creamed potatoes, seasonal vegetables & gravy **£10.25**

Bangers & Mash, local handmade pork & leek sausages on a tower of creamed potatoes & surrounded with a rich shallot gravy **£9.50**

Traditional Lasagne, layers of pasta in between a rich bolognese sauce infused with oregano & garlic served with garlic bread & baby leaf salad **£10.00**

Fish & Chips, hand battered haddock fillet & hand cut chips served with peas & our tarragon tartar sauce **£9.95**

Mixed grill, Chicken, steak, lamb, sausage, black pudding, slow roast tomato, mushroom & hand cut chips **£17.95**

Homemade Beef Burger, fresh minced beef infused with our blend of herbs & spices, chef's own sauce, tomato, lettuce on a grilled bun served with baby leaf salad and hand cut chips **£9.50**

Piri Piri Chicken Burger, whole chicken breast marinated in Piri Piri spices, mayonnaise, tomato, lettuce on a grilled bun served with baby leaf salad and hand cut chips **£8.95**

Scampi & Chips, whole tail breaded scampi, hand cut chips, baby leaf salad & tarragon tartar sauce **£10.95**

Where possible all of our ingredients are fresh, local & seasonal. Our menu is all made in house to order, so at busy times you might experience a wait. This is sometimes unavoidable but we know it is worth it for freshly prepared food.