



## **STARTERS**

**Daily made Soup**, with crusty bread & dairy butter **£5.25**

**Buffalo Wings**, in hot pepper sauce with a blue cheese dip **£6.75**

**Prawn Cocktail**, North Atlantic prawns, crisp lettuce finished with our own cocktail sauce **£7.25**

**Fried Calamari**, served with tartare sauce **£6.75**

**Whitebait**, crisp whitebaits, mixed salad and tartar sauce **£6.75**

**Homemade chicken liver pate**, served with warm baguette **£6.50**

**Devilled Kidneys**, fresh lamb kidneys rolled in hot paprika and pan fried with demi-glace & double cream **£7.25**

**Breaded Brie**, the old favourite, French brie freshly breaded & served with real cranberry sauce **£6.75**

**Bruschetta**, toasted ciabatta, topped with chopped tomatoes, olive oil, garlic, basil & oregano **£5.50**

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

## **QUEENS HEAD PLATTERS FOR 2**

**Seafood Platter**, whitebait, calamari, prawn cocktail and king prawns **£15.95**

**Baked Camembert** Served with warm baguette **£10.95**

## **SALADS**

**Char Grilled Chicken & Bacon** **£10.50**

**Roast Vegetables and goat cheese salad** **£9.95**

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

## **SIDES**

**Garlic Bread** **£2.95** ~ **Garlic bread with cheese** **£3.95** ~ **Mixed Salad** **£2.50** ~ **Chips** **£3.00**

**Sauté new potato** **£2.50** ~ **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*

**Queens Head Famous Local Pork Belly**, cooked for nine hours in Aspall cider served with potatoes & vegetables **£16.95**

**Local Lamb Shank**, slowly braised in garlic, rosemary & red wine served with creamed potatoes & vegetables **£16.95**

**Pollo a la creme**, pan seared chicken breast in a mushroom, white wine & cream sauce served with sauté new potatoes & vegetables  
**£13.95**

**Chicken Risotto**, Chicken breast pieces cooked in shallots, bacon & mushrooms finished with white wine & butter sauce, topped with rocket & parmesan shavings **£11.95**

**Homemade Beef Burger**, Cheese and Bacon served with mix salad and chips **£11.95**

**Chicken Burger**, whole chicken breast marinated in Cajun, tomato, lettuce on a grilled bun served with baby leaf salad and hand cut chips **£10.95**

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

**8oz Sirloin steak**, served with tomato, mushroom and peppercorn sauce or garlic butter **£19.95**

**8oz Fillet Steak**, served with tomato, mushroom and chips and peppercorn or garlic butter sauce **£21.95**

**Beef stroganoff**, pan seared beef fillet in a mustard, paprika, brandy & cream sauce **£16.95**

## FISH DISHES

**Seabass Fillets**, in a white wine, butter and tarragon sauce with potatoes and vegetables **£16.95**

**Salmon En Croute**, Salmon fillet filled with baby prawns, mushrooms and wholegrain mustard wrapped in puff pastry served with potatoes & seasonal vegetables **£16.95**

**Seafood Linguini or Risotto**, mixed seafood cooked with garlic, white wine and cherry tomatoes **£15.95**

**Fish & Chips**, hand battered haddock fillet & hand cut chips served with mushy peas & our tarragon tartar sauce **£12.95**

**Scampi & Chips**, whole tail breaded scampi, hand cut chips, baby leaf salad & tarragon tartar sauce **£11.95**

## VEGETARIAN

**Melanzane Parmigiana**, layers of grilled aubergines, basil, tomato sauce and mozzarella cheese **£9.95**

**Spinach and Ricotta Tortellini**, mushrooms, white wine and cream sauce **£9.95**

*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.*