



Starters

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| Tempura of king prawns with pickled vegetables & peanut sauce | £6.25 |
| Cream, of Cauliflower soup with Lancashire cheese and chives | £4.50 |
| Smooth chicken liver parfait with tomato chutney & toasted brioche | £5.95 |
| Warm crab and basil tart with rocket salad & lemon vinaigrette (please allow 15 minutes) | £6.25 |
| Parma ham salad with red onion, rocket, pine nuts & aged parmesan | £6.00 |
| Grilled Portobello mushrooms with fresh herbs, garlic & parmesan crumbs (V) | £5.95 |

Mains

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| The Queen's Head fish and chips with homemade ketchup & minted peas | £10.95 |
| Breast of chicken, sprouting broccoli, smoked Ribblesdale and ham croquette | £14.95 |
| Slow cooked shank of lamb, olive oil mash, spring vegetables and white wine jus | £15.95 |
| Crispy duck confit with sweet and sour cabbage and oriental sauce | £14.95 |
| Whiting with soft herb crust, saffron linguine and courgettes with brown shrimp | £14.00 |
| Pan fried rump steak with grilled tomatoes, mushrooms, fries & béarnaise sauce | £15.75 |
| Sea bream with basil mash, sauté squid, chorizo and courgettes | £13.95 |
| Goat's cheese, spinach and blush tomato risotto (V) | £12.00 |

Side Orders

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| Rocket & Parmesan salad | £3.00 |
| Green Beans/Sugar Snaps | £3.00 |
| Marinated Olives | £3.00 |
| Creamy herb mash | £3.00 |
| Bread with olive oil & balsamic | £2.00 |

See our boards for our bar snacks and set-menus

(Monday to Friday and Saturday Lunch only)

Monday to Wednesday Evenings Special Offer 3 Courses from the set menu and a glass of house wine/Belvoir Pressé just £17

Early Bird Menu Friday and Saturday 6pm - 7pm 2 courses £10/3 Courses £15

Thursday Nights - "Pasta and Wine for £9.99"

**Enjoy one of our main pasta meals and a glass of Italian Red, White and Rosé for just £9.99
-offer available on Thursdays 7pm to 9.30pm**

discretionary 10%service charge will be added to all bills-thank you!



Desserts

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| Steamed chocolate pudding with hazelnut caramel and mint choc chip Chantilly | £6.95 |
| Colston Basset Stilton, celery, grapes & crackers, glass of Ramos Pinto, LBV Port | £7.50 |
| Selection of ice creams & sorbets | £5.00 |
| Rice pudding with caramelised pears & rum syrup | £5.00 |
| Crème caramel with oranges, sultanas and thyme syrup | £5.95 |
| Fine cheeses, walnut bread, quince jelly | £7.50 |
| Warm plum and almond tart, maple syrup ice cream (please allow 15 minutes) | £5.50 |

Fair-trade Tea & Coffee

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| Teas/Cafetiere | £1.80 | Cappuccino | £2.20 |
| Espresso | £1.85/£3.00 | Latte | £2.20 |
| Americano | £1.95 | Mocha | £2.60 |
| Hot chocolate | £1.95 | Liqueur Coffee | £4.00 |
| Decaf Tea | £1.80 | Flavour (Hazelnut/Caramel) | Add £0.50 |

Sweet Wines, Ports & Madeira

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| Domaine de Fenouillet, Muscat de Beaumes de Venise, France | 50ml £3.50 |
| Sacromonte, Pedro Ximenez 1941, Jerez, Spain | £5.30 |
| Ramos Pinto 2001, LBV Port | £3.75 |
| Ramos Pinto 10 year old, Tawny Port | £3.95 |
| Dow's 1983, Vintage Port | £9.00 |
| Blandy's Madeira | £3.75 |

Malts, Cognacs and Stickies

| | (25ml) | | (25ml) | | (25ml) |
|--------------------|--------|------------------|--------|---------------|--------|
| Hennessy | £3.00 | Glenmorangie | £2.70 | Amaretto | £2.70 |
| Remy Martin VSOP | £3.50 | Highland Park | £2.70 | Baileys | £2.30 |
| Janneau VSOP | £3.70 | Oban | £2.70 | Benedictine | £2.70 |
| Calvados | £3.50 | Talisker | £2.70 | Drambuie | £2.70 |
| Hine Cigar Reserve | £3.95 | Macallen 10 yr | £2.70 | Kahlua | £2.90 |
| Remy XO | £9.00 | Dalwhinnie 15 yr | £2.70 | Cointreau | £2.70 |
| Grappa | £2.90 | Limóncello | £2.90 | Gailliano | £2.90 |
| Frangelico | £2.90 | Chambord | £2.90 | Grand Marnier | £2.70 |

Spanish Wine and Tapas Evening £25 per head – ask for details or book now!!

See our flyers for other forthcoming special events

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