

A-La Carte



Dinner 5pm - 8:30pm Wednesday-Saturday

Appetizers

BEIGNET £5

Cromer Crab & Mascarpone Beignet with Lemon

OLIVES (V) £4

Pub Marinated Olive Mix

BREAD £4

Local Bakery Sourdough, Chefs QH Marmite Butter (Serves 2)

Starters

SOUFFLE (V) £9

Twice baked Lincolnshire Poacher Cheese Souffle, Creamed Leeks, Crispy Onion, Chive

TERRINE £9

Confit Chicken & Wild Mushroom Terrine, Pickled walnut Ketchup

BEER BATTERED COD CHEEKS £8

Pub made Tartar Sauce

SMOKED DUCK BREAST £9

Pub Smoked Duck Breast, Plum Chutney, Foccacia Rosemary

KING SCALLOP £13

Corner Farm Black Pudding, Seared King Scallop, Pea Puree



Mains

BEEF RIB £27

Slow cooked beef rib, mustard mash, smoked creamed leeks, roscoff onion, chives and beef sauce

COD £17.50

Salted Cod, Buttered Leeks, Smoked Mussel Butter Sauce, Dill oil & Herb New Potatoes

LAMB £23

Shoulder of Lincolnshire Lamb (Gelston Farm, Lincolnshire), Dauphinoise potato, broccoli, goats curd, buttermilk onions, sherry vinegar sauce

STONE BASS £19

Pan fried stone bass, crab and cockles risotto, spinach, mascarpone, crab bisque, confit lemon, dill

ORZO (V) £15

Orzo pasta, sweetcorn, wild mushrooms, chive, black truffle, butter sauce

Sides

QHR CHIPS (V) £5.50

Hand Cut Triple Cooked Chips

ONION RINGS (V) £4.50

Beer Battered Pickled Onion Rings

BROCCOLI (V) £4.50

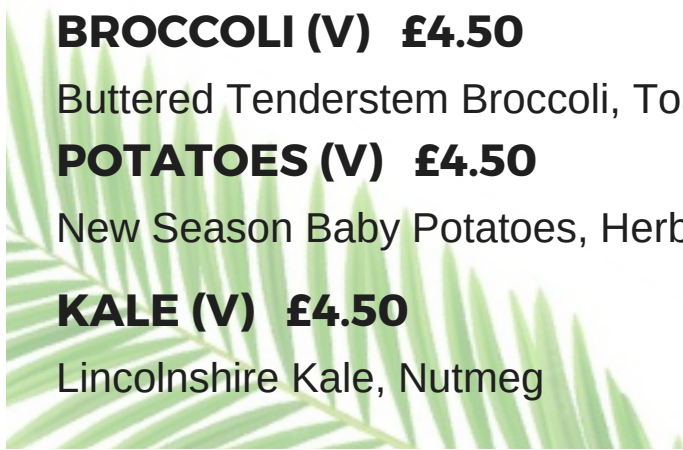
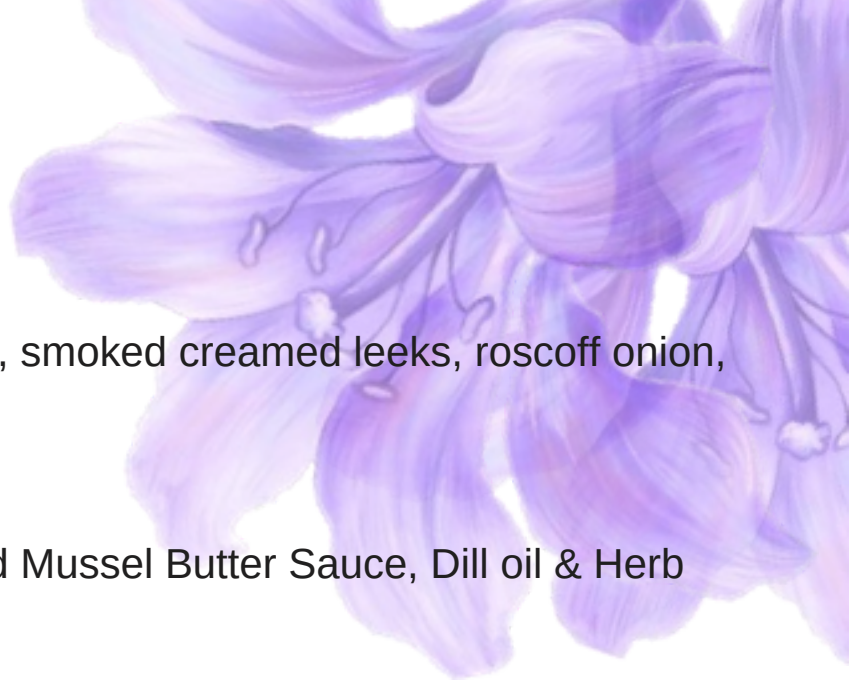
Buttered Tenderstem Broccoli, Toasted Almonds

POTATOES (V) £4.50

New Season Baby Potatoes, Herb Butter

KALE (V) £4.50

Lincolnshire Kale, Nutmeg



Desserts

STICKY TOFFEE PUDDING £7.50

Miso Butterscotch Sauce, Vanilla Ice Cream

STRAWBERRY ETON MESS £7.50

Strawberry Ice Cream, Chantilly Cream, Mint

70% DARK CHOCOLATE BROWNIE £7.50

Caramelised Banana, Banana Ice Cream

CARAMELISED LEMON TART £7.50

Raspberry Sorbet

QUEENS HEAD ICE CREAM

1 SCOOP £3 / 2 SCOOP £4.50 / 3 SCOOP £6

(Vanilla, Dark Chocolate, banana)

QUEENS HEAD SORBET

1 SCOOP £3 / 2 SCOOP £4.50 / 3 SCOOP £6

(Raspberry, Mango, Lemon)

CHEESE BOARD 3 CHEESES £9

Lincolnshire Poacher, Colston Basset stilton, Red Fox, Celery, Grapes, Fruit Chutney, Lincolnshire Plum Bread, Crackers

CHEESE BOARD 5 CHEESES £14

Lincolnshire Poacher, Colston Basset stilton, Red Fox, Baron Bigod, Dazel Ash, Celery, Grapes, Fruit Chutney, Lincolnshire Plum Bread, Crackers

PETIT FOURS £5

Rum & Raisin Truffle, Raspberry Florentine



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A-La Carte

Lunch 12-3

Weds - Sat

2 Courses £17 / 3 Courses £20

SOUFFLE (V)

TWICE BAKED LINCOLNSHIRE POACHER CHEESE SOUFFLE, CREAMED LEEKS,
CRISPY ONION & CHIVE

TERRINE

CONFIT CHICKEN & WILD MUSHROOM TERRINE, PICKLED WALNUT KETCHUP

BATTERED COD CHEEKS

PUB MADE TARTAR SAUCE

COD

SALTED COD, BUTTERED LEEKS, SMOKED MUSSEL BUTTER SAUCE, DILL OIL, HERB OIL
& NEW POTATOES

LAMB

SHOULDER OF LINCOLNSHIRE LAMB (GELSTON FARM, LINCOLNSHIRE), DAUPHINOISE
POTATO, BROCCOLI, GOATS CURD, BUTTERMILK ONIONS, SHERRY VINEGAR SAUCE

ORZO (V)

ORZO PASTA, SWEETCORN, WILD MUSHROOMS, CHIVE, BLACK TRUFFLE, BUTTER
SAUCE

QH MADE ICE CREAM
FLAVOUR OF THE WEEK

STICKY TOFFEE PUDDING
MISO BUTTERSCOTCH SAUCE / ICE CREAM

ETON MESS
STRAWBERRY ICE CREAM, CHANTILLY CREAM, MINT