

Country Pub and Dining

Tasting menu

24-11-2023 18.30

Curried parsnip soup, parsnip crisps, curry oil, coriander

Wine: Espirit Cepage Viognier a delicate perfumed floral wine great with curries and therefor this curried parsnip soup.

Citrus cured sea trout, Granny Smith, cucumber, caviar, dill, lemon

Wine: Niki Tiki Sauvignon Blanc, a fresh zesty yet smooth white wine to go perfectly with this dish.

Slow cooked pork shoulder (Corner Farm, Helpringham) Dijon mash, farmhouse cabbage, roasted shallot, burnt apple puree, cider sauce

Wine: Crono Chianti Riserva a soft round wine with hints of strawberry and oak, great to go with the pork

St. Clements tart, toasted meringue, orange sorbet

Wine: Tetre du Lys D'Or, a delicate sweet dessert wine with elegant notes of apricot and honey.

4 Courses £40

4 Courses including 4 small glasses wine pairing £60

4 Courses including 4 half glasses (75ml) wine pairing £50

The Queens Head pub and restaurant, Kirkby La Thorpe, NG34 9NU.

www.QHR.co.uk 01529300750

Please advise a member of our staff for any dietary or allergy requirements.

Vegan options available upon requests.