

# Queen's Head

Inn & Restaurant

## OUR PUB CLASSICS

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**Ham hock** poached egg, skinny fries & charred pineapple **£12.95 GF/DF**

**Wild mushroom risotto** crispy brie bites, rocket & truffle salad **£12.95 VEG/(DF- no brie bites)**

**Real ale battered fish** with hand cut chips, mushy peas, Queen`s tartare sauce **£14.50 GF/DF**

**Thai red curry** chicken breast, roasted cherry tomatoes, sticky rice, tortilla crisp **£14.95 (DF)**  
**(GF – no tortilla crisp) (VE- with tofu)**

**8oz Steak burger** with smoked Appleby cheddar, streaky bacon, black garlic mayo, gherkin, tomato, gem lettuce, skinny fries **£12.95 (DF – no cheddar) (GF – gluten free roll)**

**Fish pie** smoked haddock, salmon, prawns, lemon & white wine sauce, carrots, green beans **£15.95 GF**

**Ribeye steak 8oz** hand cut chips, flat cap mushroom, confit tomato **£18.95 GF/DF**  
Add a sauce: peppercorn, blue cheese, red wine jus **(DF) £1(all sauces GF)**

## 12" PIZZAS £13.95 – All Gluten Free

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**Our Margaret** buffalo mozzarella, herb oil, rocket, parmesan shavings **(VEG)**

**Fellrunner Frank** steak, blue cheese, mushrooms, spinach

**Tarny Tim** Parma ham, black olives, buffalo mozzarella, rocket, parmesan shavings

**Hawkshead Hotty** pepperoni, red onion, jalapenos, roasted red peppers

**Westmorland Willy** Cumberland sausage, pepperoni, chorizo, caramelised onion

**Potters Padana** goats cheese, caramelised onion, pine nuts, rocket, balsamic oil **(VEG)**

**The Grizedale Green** vegan cheese, wild mushrooms, artichoke, red onion, spinach, garlic oil **(DF) (VE) (VEG)**

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## SIDES – ALL VEGAN/VEG/DAIRY FREE.

Hand cut chips £4    Onion rings **GF** £4    Skinny fries **GF** £3.50    Market vegetables **GF** £4  
Green house salad **GF** £4.95    House dressed olives **GF** £4.95

We cook all our dishes from scratch and to order using locally sourced, fresh, quality ingredients. Please see a member of our team if you have any special dietary requirements or need any allergen information



## STARTERS, NIBBLES & THINGS TO SHARE

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**Bread & olives** with olive oil & balsamic **£6.95 GF/DF/VE/VEG**

**Whitebait & aioli** **£4.95 DF**

**12" Garlic pizza bread** (add cheese 50p) **£6.95 GF/DF – with vegan cheese/vegan garlic butter**

**Soup of the day** with butter & crusty bread **£5.95 - ask your server**

**Spicy chicken wings** Cajun seasoning **£6.50 GF/DF**

**Butternut squash arancini** crispy sage, rocket pesto **£7.25 GF/VEG**

**Goats cheese souffle** spinach, walnut cream **£7.25 (VEG)**

**Potted smoked salmon** sourdough crouton, beetroot relish **£7.25 (GF- with gf bread)**

**Smoked duck salad** mushroom duxelle, pickled shimeji mushroom **£7.25 (GF) (DF with no duxelle)**

**Mezze sharing board** pitta bread, crispy lemon & thyme polenta cakes, spring rolls, hummus, spiced red lentil dahl, Romanesco sauce **£15.95 VEG/VE/DF/GF – (with gf bread)**

## BRASSERIE

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**Salt baked beetroot** charred baby gem, pine nut cream, beetroot relish **£13.95 (VEG) (GF) (DF -no pine nut cream)**

**Pan fried hake fillet** Romanesco sauce, crushed new potatoes, spinach, crispy kale dill & mussel dressing **£18.95 (GF) (DF)**

**Roasted belly pork** champ mash, apple puree, pumpkin seed granola, roasted carrots, crackling **£15.95 (GF)**

**Entrecote of beef** fondant potato, caramelised onion puree, roasted shallots, tender stem broccoli, red wine Jus **£18.95 (GF – fries not potato) (DF – without onion puree)**

**Hot autumnal salad** grilled halloumi, roasted sweet potato, balsamic glazed red onions, butternut squash, chilli jam **£13.95 (VEG) (VE-with vegan halloumi) (DF) (GF)**

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## **SANDWICHES (all available gluten free)**

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Lancashire cheese rarebit skinny fries, tomato chutney **£8.95 (VEG)**

Cumbrian hand carved ham wholegrain mustard **£5.95 (DF)**

Ale battered fishfinger ciabatta tartare sauce **£7.95 (DF)**

Queen's club sandwich bacon, chicken, egg, gem lettuce, tomato, mayo **£8.95 (DF)**

Smoked salmon & cucumber crème fraiche **£7.25 (DF-no crème fraiche)**

*Add a small portion of fries for £1 (GF)*

## **DESSERTS**

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Apple & strawberry crumble **£5.95 (DF- dairy free ice cream or sorbet) (VEG) (VE)**

Queen's sticky toffee pudding vanilla ice cream **£5.95 (GF/VEG)**

Lemon posset lemon crisp, ginger biscuit **£6.25 (GF served with oatcakes) (VEG)**

Chocolate bread & butter pudding pouring cream & chocolate sauce **£6.25 (VEG)**

Chocolate chip & orange pudding raspberry coulis, steamed berries **£6.25 (VE) (VEG) (DF)**

Cheese & biscuits quince jelly, grapes, celery **£9.95 (VEG)**

Trio of ice cream chocolate, strawberry, vanilla **£4.95 (GF)**

Trio of sorbet **£4.95** – please ask you server for details (GF) (DF) (VE) (VEG)

Trio of vegan ice cream **£4.95** – please ask your server for details (GF) (DF) (VE) (VEG)

## **HOT DRINKS – Dairy free milk available**

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**AMERICANO £2.20   LATTE £2.90   CUPPACINO £2.90   POT OF TEA £2   PEPPERMINT/GREEN TEA £2.20**  
**ESPRESSO £1.60.   DOUBLE ESPRESSO £2.00   MOCHA £3   HOT CHOCOLATE £3.00**

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