



STARTERS, NIBBLES & THINGS TO SHARE

Soup of the day, crusty bread, butter **£5.95**

Braised ox tongue, celeriac remoulade, confit tomato, tarragon emulsion **£8.25**

Pigeon breast, oyster mushroom, beetroot puree, herb crust, red wine jus **£8.50**

Seabass carpaccio, smoked caviar & charred baby leeks **£8.50**

Mulled wine poached pear, blue cheese mousse, toasted walnuts **£6.95**

Braised pig cheek, pearl barley risotto, Manchego cheese, crispy kale **£8.95**

Bread & olives with olive oil & balsamic **£6.95**

12" Garlic pizza bread (add cheese 50p) **£6.95**

Fish cake, tarragon emulsion, dressed watercress **£7.85**

Pressing of ham hock, piccalilli, baby chard, sourdough croutons **£7.25**

Salt & pepper calamari, garlic aioli **£5.95**

Mezze sharing board pitta bread, crispy lemon & thyme polenta cakes, spring rolls, hummus, spiced red lentil dahl, Romanesco sauce **£15.95**

Ploughman's sharing board with pork pie, pickles, black pudding scotch egg, honey roasted ham, blue cheese, Mrs Kirkham's Lancashire cheese, artisan bread, tomato chutney **£15.95**

SIGNATURE DISHES

Butternut squash risotto crispy sage, rosemary beurre noisette, goats cheese crumb **£15.95**

Pan fried duck breast, sticky wing, cavolo nero, hazelnut & pearl barley risotto, piccolo parsnips, parsnip puree **£19.95**

Seabass fillet, roasted Jerusalem artichokes, Parisian potatoes, savoy cabbage, squid ink salsify **£18.95**

Venison Haunch, Fondant potato, roasted heritage carrots, buttered kale, caramelized quince, red wine jus **£22.95**

Sweet potato & spinach curry, red onion, sun dried tomato, aubergine, sticky rice, pitta bread **£14.95**

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

Queen's Head

Inn & Restaurant

CLASSICS

Breaded ham hock poached egg, skinny fries & charred pineapple **£13.25**

Real ale battered fish with hand cut chips, mushy peas, Queen's tartare sauce **£14.50**

Slow cooked Lakeland lamb shank, creamy mash, pancetta, red cabbage, green beans, baby onions, red wine jus **£19.95**

8oz steak burger with smoked Appleby cheddar, streaky bacon, black garlic mayo, gherkin, tomato, gem lettuce, skinny fries **£12.95**

Hot autumnal salad grilled halloumi, roasted sweet potato, balsamic glazed red onions, butternut squash, chilli jam **£13.95**

Beef lasagne beef ragu, creamy cheese sauce, garlic bread & house salad **£12.95**

Ribeye steak 8oz hand cut chips, flat cap mushroom, confit tomato **£22.95**
Add a sauce: peppercorn, blue cheese, red wine jus **£1**

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

PIZZA'S £13.95

Our Margaret buffalo mozzarella, herb oil, rocket, parmesan shavings

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

The Grizedale green vegan cheese, wild mushrooms, artichoke, red onion, garlic oil

SIDES

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

House dressed olives £4.95

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SANDWICHES LUNCH TIME ONLY 12-3 (Monday to Saturday)

Lancashire cheese rarebit skinny fries, tomato chutney **£7.95**

Breaded fishfinger ciabatta tartare sauce **£8.25**

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

SOUP, SANDWICH & FRIES £9.95! LUNCH TIME ONLY 12-3 (Monday to Saturday)

Prawn & Marie rose,
Ham & wholegrain mustard
Egg mayo & water cress
Cheese & Chutney

DESSERTS

Vanilla pannacotta, honeycomb, salted caramel, raspberry sorbet **£7.25**

White chocolate & pistachio parfait, caramelized white chocolate & candid pistachio nuts, passionfruit coulis **£7.25**

Rum infused pineapple, coconut sponge, mango & coconut ice cream **£7.95**

Pear & rhubarb crumble, clotted cream **£6.75**

Cheese & biscuits, quince jelly, grapes, celery **£9.95**

Sticky toffee pudding, vanilla ice cream **£5.95**

Trio of ice cream, chocolate, strawberry, vanilla **£4.95**

TEA & COFFEE

Late £2.90

Cappuccino £2.90

Americano £2.20

Pot of tea £2.20

Espresso £1.60

Double Espresso £2.00

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