

Queens Head Hotel

Evening Menu

Starters

Homemade Soup of the Day £4.75

served with Cumbrian Artisan bread & butter (GFO)

Pate of the Day £6.95

chutney, baby leaf salad & Cumbrian Artisan bread (GFO)

Ham Hock Terrine £7.50

with pickle, apple, salad, sunblushed tomato salsa & toasted ciabatta (GFO)

Deep Fried Breaded Brie £7.90

with salad, cranberry sauce & Cumberland sauce

Anchovies on Sourdough Toast £7.90

with soft poached egg & spinach

Scallops £10.50

with black pudding, pancetta, watercress & hazelnut butter (GFO)

From the Grill

All our grills are locally sourced, served classically with a grilled flatbed mushroom, tomato and your choice of one side and sauce (GFO)

10oz Sirloin £25.00

Sirloin has a light marbling of fat on the side, best served medium rare to medium

8oz Ribeye £23.00

this cut is from the end of the sirloin and has the most flavour due to the higher fat content, best served medium to medium well

8oz Fillet £28.00

the most tender cut of meat with very little or no fat, best served from blue to medium rare

Barnsley Lamb Chop £24.00

double loin of lamb, marinated in mint, garlic & rosemary, best served medium "pink"

Side dishes : Hand cut chips / skinny fries / mashed potato / garlic mushrooms / salad / onion rings / seasonal veg
Sauces : Red wine / Peppercorn / Blue Cheese / Creamy Mushroom

(additional sides available @£3.50 each)

Main Meals

British Beef Steak & Patterd' Ale Pie £13.95

with seasonal vegetables, choice of potato & gravy

Sea Trout £19.00

with capers, prawns, parsley, sauteed potatoes, green beans & watercress (GF)

Chicken Supreme £16.00

with mashed potato, broad beans & peas, with a creamy white wine sauce (GF)

Pan Fried Cod £21.00

crushed new potatoes, broad beans, butter prawns, peas & samphire (GF)

Slow Cooked Blade of Beef £18.50

caramelized baby carrots, creamy mashed potato, green vegetables & red wine sauce (GF)

Cumberland Sausage £14.50

wholegrain mustard mash, sweet & sour peppers, & gravy

12oz Gammon Steak £14.00

served with egg & pineapple, choice of potato & seasonal vegetables (GF)

Braised Lamb Shank £19.00

French peas, onion, bacon, served with mashed potato & sticky red cabbage (GF)

Beer Battered Fish & Chips £13.95

Robinsons ale batter, hand cut chips, mushy peas & tartar sauce

Venison Stew £16.00

served with pickled red cabbage & Cumbrian Artisan bread (GFO)

Salads

Chicken Caesar Salad £13.50

grilled chicken, boiled egg, garlic croutons, parmesan, gem lettuce & Caesar dressing (GFO)

Beetroot & Goats Cheese £13.50

with mixed salad leaves, ruby grapefruit segments, hazelnuts & basil oil (GF)

Shredded Duck £13.50

crispy ginger, baby leaf salad, beansprouts, spring onion, cucumber, carrots & plum sauce

Burgers

Lakes Lamb Burger £12.95

lettuce, tomato, harissa & mint yoghurt, smoked bacon, onion rings & hand cut chips (GFO)

Lakes Beef Burger £12.95

smoked bacon, onion rings, tomato, lettuce, cheddar, gherkin, mustard mayo & hand cut chips (GFO)

Zero Bull Burger £12.95

portobello mushroom, goats' cheese, red peppers, salad, coleslaw & hand cut chips (GFO)