

THE QUEEN'S HEAD

MOTHER'S DAY SIGNATURE MENU

£49.95 per person

Amuse Bouche

Starters

English garden vegetable soup, peas, asparagus, herb oil VE *GF

Ham hock terrine, Russian salad, caperberries, toasted sourdough *GF

Twice baked cheddar soufflé, crispy leeks, truffled mornay V

Scallops, kombu dashi, kohlrabi, wakame crisp GF

Hot honey kissed burrata, charred carrots, dukkah GF

Sesame prawn & squid crumpet, Nam Jim dipping sauce

Mains

Honey roast belly of English pork, cider apple sauce, crackling *GF

Half spatchcock roast Norfolk chicken, sage & onion stuffing, lemon, garlic & herb butter *GF

Rosemary roasted leg of West Country lamb, crisp pea and ricotta bon bon, homemade mint jelly *GF

Dry-aged sirloin of British beef, pulled featherblade, homemade horseradish cream *GF

Truffled mushroom & celeriac pithivier, miso roast onion, roast potatoes, seasonal greens, gravy *VE

Roast cod loin, chasseur sauce, crispy gnocchi, salsa verde, baby onions

Lobster thermidor, rich lobster & crab mornay, parmesan crumb (*£8 supplement*)

(Roasts are served with beef dripping Yorkshire pudding, tender vegetables, roasted roots, duck fat roast potatoes and house gravy).

Desserts

Biscoff cheesecake, banana & chocolate gelato, caramelised banana V

Rhubarb & custard craquelin choux bun

Signature sticky toffee pudding, spiced brandy snap, French vanilla gelato, miso caramel sauce V

Dark chocolate fondant, salted caramel gelato V

Apple & sour cherry crumble, caramelised oat crumb, Clarence Court rich egg yolk custard V *VE

Eton mess, vanilla chantilly, macerated strawberry V, GF

Selection of cheese (to share) Pel las, Ancient Ashmore, Kelly's goats' cheese, artisan crackers, confit onion, thyme honey, macerated semi dried grapes *GF

(V) = VEGETARIAN DISH (VE) = VEGAN DISH (**) = CAN BE ADAPTED TO VE ON REQUEST (*GF) = CAN BE ADAPTED TO GF ON REQUEST

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.