

Nibbles

- Marinated Olives**, garlic, red chilli, citrus fruit, lemon thyme & roasted spices **£3.50 (vg) (gf)**
Baked Bread, toasted sour dough, charred flat bread, olive oil & aged sweet balsamic **£3.95 (vg)**
Moroccan Spiced Hummus, charred flat bread, micro coriander, lemon & smashed dukkha **£4.95 (v)**
Hampshire Chipolatas Sausages, wrapped in pancetta, spiced ketchup & micro watercress **£5.95**
Breaded Halloumi Bites, sticky pomegranate, samphire, aioli, tendril pea shoots, sumac & lemon **£6.50 (v)**

Small plates

- Homemade Soup of the Day**, stone baked sour dough & salted whipped butter **£6.25 (v)**
Smoked Mackerel Mousse, pickled cucumbers, truffle, samphire, watercress & toasted sourdough crostini **£7.50**
Crispy fried free range Hampshire pulled pork, smoked cheddar & jalapeno Croquettes, pancetta spiced ketchup purée, apple aioli, micro coriander, black pepper, cumin rubbed cucumber & burnt lemon cheek **£7.50**
Crispy fried Cornish Hake Goujons, devilled aioli, samphire, pickled capers, cornichons, shaved fennel, wild watercress, diced shallot, tomato concasse, garden radish, lemon & truffle infused olive oil **£7.50**
Seafood Salad, smoked & poached salmon, baby prawns, poached crayfish tails, ripe avocado, green leaf, deseeded cucumber, red onion, cherry tomato, samphire, smoked pimento & citrus dill aioli **£8.50/£13.50 (gf)**
Garlic & thyme marinated Chicken Breast Caesar Salad, baby gem, shaved parmesan, pickled white anchovies, dried serrano ham, sour dough crostini, free range soft egg, tomato concasse & tendril pea shoots **£8.50/£13.50**

Sharers – Enough for two

- Garlic & rosemary studded Baked Camembert** - baked fig, crisp bread, confit cherry vine tomatoes, root vegetable crudités, red onion marmalade, cranberry relish, dressed petite leaves & toasted sour dough **£14.50 (v)**
Seafood Platter - smoked salmon ribbons, baby prawn & crayfish cocktail, garlic king prawns, pickled anchovies, goujons, mackerel mousse, pickles, crisp bread, samphire, dill aioli, sweet chilli sauce & lemon **£16.50**

Queen's Head Burgers

- Queen's Head Beef Burger**, mature cheddar, cured pancetta, toasted brioche bun & spiced ketchup **£13.95**
Hampshire crispy Pork Belly, baked blue cheese mushroom, barbecue sauce, toasted brioche bun & aioli **£14.50**
Cajun rubbed Chicken Breast, Mexicano cheddar, avocado, toasted brioche bun & Greek mint yoghurt **£13.50**
Queen's Head Vegetarian Burger, Portobello mushroom, courgette, red pepper, haloumi & pesto aioli **£13.50 (v)**
(all served with rosemary salted hand cut chips, burger salad, house pickles & slaw)

Larger plates

- Fish & Chips**, lightly battered Cornish hake, crushed green pea & mint, chunky tartare sauce, samphire, half a lemon, sticky pomegranate & rosemary salted hand cut chips **£14.50**
Crispy skinned Salmon fillet, chilli glazed King prawns, smoked peanuts crushed new potatoes, sautéed samphire, set sour cream, tenderstem broccoli, toasted sesame seeds, sweet soy, bean sprouts, red chilli & lime **£18.50 (gf)**
Graves award winning pork & leek Sausage Ring, Hampshire black pudding, colcannon creamed potatoes, roasted carrot, sautéed curly kale, tomato concasse, crispy shallots, sweet cider & wholegrain mustard jus **£14.25**
Crushed Green pea, feta & mint Risotto, wilted baby spinach, grilled asparagus, poached egg, confit cherry tomatoes, salsa Verde gremolata, lemon, black truffle infused olive oil & tendril pea shoots **£14.50 (v)**
28 day dry aged Dijon rubbed Steak, spinach purée, rosemary salted hand cut chips, portobello mushroom, confit cherry vine tomatoes, thyme & pink peppercorn sauce **8oz rump £19.95/7oz fillet steak £24.50 (gf)**

Sides £3.50

- Colcannon Creamed Potatoes**, truffle & smoked cheddar **(v) (gf)** - **Rosemary salted hand cut Chips & aioli (v) (gf)**
Dressed seasonal Salad & sherry balsamic (vg) (gf) - **Seasonal Vegetables**, confit tomatoes & truffle **(vg) (gf)**
Tenderstem Broccoli, sweet soy, red chilli, crispy shallots **(v)**