

Welcome to the Queens Head Inn

“Welcome to the Queens Head Nassington where this Spring I am pleased to introduce some exciting dishes to the menu. Our emphasis is always on provenance, freshness and flavour, using only the finest ingredients and where possible local. The team and I hope you enjoy dining with us and look forward to welcoming you back soon.” **Erran Buckingham – Head Chef**

A la Carte Menu

Nibbles

Serrano Ham, Mozzarella, Chorizo and Olives	£2.25
Rosemary and Sea salt Focaccia Bread Sticks, Olive Oil and Balsamic	£2.25
Free range Scotch Quails Eggs, Mustard Mayonnaise	£2.25

To Start

Tasting of Chicken, buttered breast, crispy chicken oyster, pressed terrine with tarragon, crackling, red wine emulsion	£6.25
Pressed Ham Hock and Foie Gras Terrine, quails egg, piccalilli and baby onions	£7.50
*Cornish Crab Ravioli, shellfish butter sauce, beetroot ragout, crab oil	£6.50
Pan Seared Scallops, pea and asparagus purée, chargrilled asparagus tips, smoked bacon velouté and pickled turnip	£8.50
Heritage Tomato Salad, watercress and breaded goats cheese, tomato gel and crisps (V)	£5.75
*Pea and Mint Soup, shredded ham, parmesan choux bun	£4.95

To Follow

*Ballotine of Pork Tenderloin, caramelised apple, purple sprouting broccoli and rhubarb puree, potato fondant, honey and beef glaze	£13.95
*Pan-fried Hake, spring onion and chorizo risotto, olive crumb, herb oil	£14.50
Hickory Smoked Rump of Lamb, rosemary croquettes, wild garlic, chantenay carrots, wine jus	£15.75
Slow Braised Shin of Venison, carrot and cinnamon puree, boulanger potatoes, venison juices	£14.25
Lemon and Dill infused Salmon Fillet, English pak choi, marinated beetroot, puffed black rice tomato essence	£15.50
*Poached Duck Egg, crispy noodle nest, spring greens, crispy onions, parmesan hollandaise (V)	£10.95

Chefs Specials - please see today's on the blackboards or ask your server

To Finish

*Chocolate Textures, brownie, meringue, sorbet and mousse, orange segments Rhubarb and Custard, rhubarb crumble, rhubarb puree, crème anglaise jelly, pistachio nuts Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream	£5.95
*Banana and Tonka Bean Panna Cotta, toffee sauce, banana wafer, peanut brittle Salted Caramel Doughnuts, maple glazed pecans, ginger powder, orange ice-cream Selection of Home-made ice-creams and sorbets	
Selection of Artisan Cheeses, homemade apple chutney, celery, grapes and biscuits	£7.50



All our food is made on the premises, cooked to order & time is an important ingredient. Should you suffer from a **food allergy** please ask a member of the team to make the chef aware. **Service charge** is not included. Any gratuities are distributed among all the staff.

STEAKS

We have teamed up with some of the best cattle producers in the UK & from around the world to bring you tasty & succulent steaks from grass fed breeds such as Charolais & Limousin, supplied by Owen Taylor of Derbyshire, & aged on the bone for a minimum of 28 days to mature or from the USA, the Black Angus, which is fed on a grain diet for the last 100 days to produce an incredible flavour with wonderful marbling.

Finally, but by no means least, & arguably the best beef in the world is the Japanese Wagyu breed. Unbelievably tender and sweet – it just has to be tasted.

*We char grill our steaks in a charcoal burning oven, from Spain called **Hornos Brasa El Josper**. The oven reaches temperatures in excess of 500 degrees centigrade quickly sealing the meat & trapping in the juices & flavours. The result is beautifully charred meat on the outside but succulent, juicy and flavour some on the inside. Whichever you choose we are sure you will enjoy it.*

Flat Iron (227g) - A steak with beautiful flavour, recommended medium rare to medium	£16.50
Rib Eye (227g) - Grass fed & aged on the bone for 28 days	£19.95
Sirloin (284g) - Grass fed & aged on the bone for 28 days	£24.50
Centre Cut Fillet (227g) – The most tender of all cuts	£26.00
Black Angus Rib Eye (227/284/340g) – USDA, grain fed, intense flavour & marbling	£26.50/£31.50/£36.50
Wagyu Rib Eye (284/340g) - Arguably the world's best beef!	£39.50/£45.00

All served with French fries or 3 times cooked hand-cut chips & garnish

Weights are approximate before cooking. 227g = 8oz, 284g= 10oz, 340g = 12oz.

SIDE DISHES & SAUCES

Onion Rings in a beer batter	£2.95
Green Beans and Shallots	£3.25
Buttered Kale with Pine nuts	£3.25
Glazed Carrots and Coriander	£3.25
Tomato Salad	£2.95
Hand Cut Chips	£2.95
French Fries	£2.95
Sauces – Blue Cheese, Peppercorn, Mushroom or Chilli & Garlic Butter	£1.50



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