

# THE OLD QUEENS HEAD

COUNTRY PUB and EATING

## ~SMALL PLATES~

RUSTIC BREADS with ROAST GARLIC, BALSAMIC and OLIVE OIL (NV) £3.75

TODAY'S SOUP with FARMHOUSE BREAD (V) £4.50

CORNISH CRAB and CHERVIL DUMPLINGS with SPRING ONION,  
LEEK and TOMATO MINESTRONE £7.00

LOCAL PIGEON and CONFIT RABBIT TERRINE with APPLE and BALSAMIC  
ONION RELISH and TOASTED SODA BREAD £6.25

'ROWAN TREE' GOAT'S CHEESE and ROAST BEETROOT 'VOL au VENT'  
with WILD GARLIC and HERB SALAD (V) £5.75

SLOW-ROAST AMERSHAM PORK BELLY on LITTLE GEM,  
PEA and BROAD BEAN SALAD £6.50

CRISPY 'SALT and PEPPER' SQUID on HARRISA with MINT RAITA £6.75  
BUBBLE and SQUEAK with OAK SMOKED BACON, FREE RANGE POACHED EGG  
and HOLLANDAISE SAUCE £6.25/£11.75

## ~MAIN MEALS~

PAN-FRIED 'AMERSHAM' LAMB'S FILLET and SLOW-COOKED BREAST  
on CELERIAC MASH with MORREL JUS £14.75

FREE-RANGE CHICKEN FRICASSÉE with LYONNAISE POTATOES £12.75

ORGANIC SALMON FISHCAKE on SPRING GREENS with SORREL VELOUTÉ £12.00

PAN-ROAST PORK SALTIMBOCCA on ROAST TOMATO, ITALIAN BEAN  
and MERGUEZ SAUSAGE CASSOULET £13.50

PAN-FRIED DUCK BREAST on CHILLI and GINGER BOK CHOI with CONFIT  
DUCK SPRING ROLL and HOI SIN DRESSING (N) £14.25

WARM CHESTNUT MUSHROOM, SOMERSET BRIE and SLOW-ROAST TOMATO  
TARTE TATIN with WATERCRESS and WALNUT PESTO (NV) £11.00

GRUYÈRE and THYME CRUSTED HADDOCK FILLET on CAULIFLOWER  
and CLAM RISOTTO with CHERVIL OIL £13.75

TODAY'S STOCKINGS FARM SAUSAGES from AMERSHAM £11.25

CHAR-GRILLED ENGLISH RIB-EYE STEAK with OXFORD BLUE CHEESE  
and ROSEMARY BUTTER and HAND-CUT CHIPS £16.75

## ~SIDE ORDERS~

BUTTERED SEASONAL VEGETABLES £2.75 FRENCH-STYLE PEAS £3.00

SPINACH and PARMESAN SALAD with WARM TOMATO DRESSING £3.25

CRISPY COURGETTES with HONEY YOGHURT £3.50 HOUSE SALAD £2.75

BAKED CAULIFLOWER and BROCCOLI CHEESE £3.25

SKINNY CHIPS, HAND-CUT CHIPS or MASHED POTATOES £2.50