



Starters.

Beef Cheek Croquette 9

Slow cooked beef, caramelized onions & crumbled stilton.

Oak Smoked Salmon Niçoise 9

Cherry tomato, fine beans, olives, lemon & chive potatoes, cucumber & free-range egg. (P) (GF)

Tomato & Mozzarella Bruschetta 8.95

Basil pesto, toasted sourdough, rocket & sweet balsamic. (V) (GFA)

Q.H Scotch Egg 9

Nduja & Pork scotch egg, sriracha mayo & pickled veg.

Red Onion & Courgette Pakora 8.50

Cucumber & mint salad, mango chutney with coriander yoghurt. (V) (GF) (VEA)

Cumin Spiced Flatbread 9

Moroccan hummus, green olives. (V) (VE)

Main Courses.

Steak & Chips 36

7oz dry aged fillet, honey roast tomato, garlic mushroom, triple cooked chips & chimmi churri. (GFA)

Q.H Steak & Local Ale Pie 19.50

Creamy mash, roasted carrot & wilted greens.

8oz Bacon Cheeseburger 18.50

8oz black angus beef burger, smoked bacon lardons, Swiss cheese, onion rings, brioche bun, served with triple cooked chips & garlic aioli.

Chargrilled Chicken Caesar Salad 18

Smoked bacon lardons, toasted sourdough, gem lettuce, aged parmesan & garlic aioli (GFA)

Q.H Garden Burger 18

Vegetable burger, Swiss cheese, house salad, brioche bun, salsa & garlic aioli, served with triple cooked chips. (V) (VGA)

Pesto Linguini 16

Roasted courgette, sun blushed tomato, toasted pine nuts & creamy basil pesto sauce with crumbled feta (V) **add chicken +5**

Pan Roast Seabass 20

Pomme anna, tenderstem broccoli, confit cherry tomato, wilted spinach & lemon, tarragon & caper butter. (P) (GF)

King Prawn Katsu 19

Butterfly king prawns, coconut katsu sauce, stir fried greens, jasmine rice & charred pineapple. (P) (GF)

****Please Inform Your Server of Any Allergies or Dietary Requirements****