



Starters.

Duck Spring Roll 9

Hoi sin duck & vegetable spring roll, sweet Chilli sauce, spring onion & Chilli salad.

Grilled Goats Cheese & Poached Pear Panzanella 9

Honey roasted pecans, watercress, sourdough croutes & balsamic (V) (GFA)

French Onion Soup 9

Slow braised beef cheek, Welsh rarebit sourdough toast (GFA)

Honey Mustard Glazed Belly Pork 9

Doreen's black pudding croquette, Bramley apple compote, pork crackling.

Coconut King Prawns 9

Thai spiced mayo, Asian noodle salad (P)

Garlic Butter Flatbread 9

Sesame hummus & tomato salsa. (V) (VGA)

Main Courses.

Steak & Chips 36

7oz dry aged fillet, honey roast tomato, garlic mushroom, triple cooked chips & peppercorn sauce. (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.

Chicken, Leek & Yorkshire Ham Pie 19.50

Creamy mash, roasted carrot & wilted greens.

Q.H Garden Burger 17.95

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

Slow Roast Lamb Shank 24.50

Creamy mash, rosemary roasted winter vegetables, Jus. (GF)

Curried Cod Loin 22

Lightly spiced cod loin, chickpea, potato & spinach dhal, courgetti bhaji. (GF) (P)

Cottage Pie Wellington 19

Savory vegetarian mince & root vegetable puff pastry wellington, creamy mash, wilted greens. (V) (VGA)

Chicken, Serano Ham & Spinach Ballotine 20

Spinach & ricotta tortellini, Provencal sauce, basil pesto & parmesan.

Q.H Fishcake 19.50

Hollandaise, confit egg yolk, wilted greens & buttered new potatoes. (P)

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