



Starters.

Grilled Goats Cheese & Poached Pear Panzenella 9

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

Red Velvet King Prawns 10

Asian slaw, sriracha glaze & toasted sesame. (P)

Black Pudding & Pork Scotch Egg 9

Q.H Guinness brown sauce.

Garlic Butter Flatbread 9

Whipped feta & tomato salsa. (V) (VGA)

French Onion Soup 9

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

Smoked Haddock Fishcake 9

Crispy leeks & curry mayo. (P)

Duck & Port Parfait 9

Spiced plum chutney & warm toast.

Main Courses.

OUR SUNDAY ROASTS-

Dry Aged Yorkshire Beef (Served Pink)	19.95
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Lamb Rump (Served Pink)	21.50
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Overnight Salt Roast Pork Belly	19.95
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Roast Chicken Breast	19.50
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Nut Roast (V)	18.50
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All served with Yorkshire pudding, butter roast potatoes, carrot & swede crush, creamy mash, cauliflower cheese, seasonal greens & pan gravy.

Q.H Pie of the Day 20

please ask your server for today's pie. Served with creamy mash, roasted carrot & wilted greens.

Q.H Garden Burger 17.95

Vegetable burger, Swiss cheese, onion rings, house salad, sesame brioche bun, triple cooked chips & garlic aioli. (V)(VGA)(GFA)

8oz Bacon Cheeseburger 18.50

8oz steak burger, smoked bacon lardons. Swiss cheese, onion rings, sesame brioche bun, triple cooked chips & burger sauce.

Gnocchi & Tomato Bake 19.50

Tomato & red pepper sauce, buffalo mozzarella, roasted Mediterranean vegetables & herb crumb (V)(VGA)

Smoked Haddock Fishcakes 19

QH fishcake with wilted greens & mornay sauce (P)

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS