



Starters.

Garlic Butter Flatbread 9

Sesame hummus & toasted seeds. (V)(VGA)

Nduja Scotch Egg 9

Pickled vegetables & sriracha mayo

Double Baked Goats Cheese Souffle 9

Wilted spinach, Herb gratin. (V)

Salt & Pepper Squid 10

Mango & Chilli Salsa, Garlic Aioli & Hot Honey Glaze (P)

Bolognese & Mozzarella Arancini 9

Tomato & red pepper sauce, grated parmesan

Balsamic Roasted Fig Toast 9

Vegan Feta, caramelised red onion, toasted almond, (VG)(N)

Q.H Fishcake 9

Tartare sauce & watercress. (P)

Main Courses.

OUR SUNDAY ROASTS-

Dry Aged Yorkshire Beef (Served Pink) 21.00

Lamb Rump (Served Pink) 22.50

Overnight Salt Roast Pork Belly 21.00

Roast Chicken Breast 19.50

Nut Roast (V) 19.00

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.

Cottage Pie Wellington 19

Savoury vegetarian mince puff pastry pie, creamy mash, roasted carrot & wilted greens (V)

Q.H Fishcakes 19

QH fishcake with wilted greens & hollandaise (P)

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS