

QUEEN'S HEAD

SHOREDITCH

SMALL PLATES

Beetroot hummus, zaatar & flatbread	8
Salt & pepper squid & whitebait, spring onion, chilli & aioli	9.5
Lamb burger, tzatziki, sumac & pickled onions	9
Halloumi fries, Fig & onion jam	9
Crispy chicken, Blackberry BBQ sauce	8.5
Chorizo & cheddar croquettes, basil mayo	9

ROASTS

All roasts are served with roast potatoes, maple glazed carrots, swede, cabbage. Yorkshire pudding and gravy

28 day dry-aged Herefordshire rump of beef	21
Free range Suffolk chicken crown	19
Vegetarian Wiltshire beetroot, cashew & chestnut wellington (v) (vegan option available)	17.5
Duo roast (rump of beef & Suffolk chicken crown)	25
Cauliflower cheese sharer	6.5
Pigs in blanket	5
Extra Roast potatoes 5 Extra Yorkshire pudding 1.5	

MAINS

Fish & chips, beer battered North Sea haddock, our kitchen triple-cooked chips, mushy peas, tartare sauce	18
Smash burger, Herefordshire chuck & rib beef patty, Rinkoff's brioche bun, secret burger sauce, skin-on fries	16.5
Crispy fried Suffolk chicken burger, brioche bun, gochujang mayo, iceberg lettuce, Koffman's skin-on fries	16
Plant-based burger, smoked Applewood, pickles, BBQ sauce & skin on fries (vg)	16
Caesar salad – Cos lettuce, Caesar dressing, focaccia croutons & Grana Padano	12
<i>Add chicken. 3.5</i>	

SIDES

Skin-on Koffman fries 5 | Our kitchen triple-cooked chips 6 | Truffle & Parmesan fries 6

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)	7
Triple chocolate brownie & raspberry sauce (v)	7
Union ice cream & sorbet selection	6