

# QUEEN'S HEAD

SHOREDITCH

## SMALL PLATES

Beetroot hummus, zaatar & flatbread	8
Salt & pepper squid & whitebait, spring onion, chilli & aioli	9.5
Halloumi fries, hot sauce & lemon mayo	9
Crispy chicken, Korean ketchup, sesame, chilli & spring onion	8.5
Chorizo & cheddar croquettes, basil mayo	9
Homemade nachos, tomato salsa, guacamole, sour cream, jalapenos & cheese	13

## 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
Vegan Wellington (cashew, chestnut, beetroot, spinach, butternut squash, marmite & tahini)	19
Duo roast (8 day dry-aged Herefordshire rump of beef & Free range Suffolk chicken crown)	25
Cauliflower cheese sharer	6.50
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	17
Cumberland sausages, mash, watercress & onion gravy	14.5
Smash burger, Herefordshire chuck & rib beef patty, Rinkoff's brioche bun, secret burger sauce, skin-on fries	15
Crispy fried Suffolk chicken burger, brioche bun, gochujang mayo, iceberg lettuce, Koffman's skin-on fries	15
Plant-based burger, smoked Applewood, pickles, BBQ sauce & skin on fries (vg)	15.5
Caesar salad – Cos lettuce, Caesar dressing, focaccia croutons & Grana Padano	11
Add chicken. 3.5	

## 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