



Nibbles

Nocellara olives (pb) (v) 5.00

Chicken Wings

1kg of buffalo wings with buffalo & truffled blue cheese sauce 22.50

Small Plates/ Starters

Spring pea soup with salted ricotta & garden herbs (v) 7.00

Rosemary & sea salt focaccia with Nocellara olives, blended oliva oil and aged balsamic (pb) (v) 7.50

Hummus & olives with flatbread (pb) (v) 9.00

Crab & mussel linguine with lobster sauce 13.00

Devon crab arancini with shellfish aioli & salty fingers 9.50

Burrata with English plums, jamon iberico, piquillo peppers & chimichurri 13.00

Lamb kofte balls with braised tomato sauce, yoghurt & grilled flatbreads 9.00

Caesar salad cos lettuce, pickled anchovies, confit egg yolk, croutons & Parmesan 9.00

Crispy salt & pepper enoki mushrooms with spring onions, chilli & lemon miso mayo (pb) (v) 9.50

Sharers

Nachos with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v) 14.50

Charcuterie for two: chorizo, salami, Parma ham, pickles, marinated olives & grilled breads 19.00



Mains

Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon 19.50

South Devon crab ravioli with a shellfish sauce & coastal greens 23.00

Pan roasted salmon with new potatoes, peas, broad beans & sauce vierge 23.00

Griddled lamb chops with Lyonnaise potatoes, garden peas & chimichurri 26.00

Miso glazed cornfed chicken with garlic mash, charred sweetcorn, pickled girolles, crispy onions & chicken jus 20.00

Wild mushroom, tarragon & chestnut orzo pasta white wine cream sauce, capers, crispy enoki mushrooms (pb) (v) 17.50

Chicken milanese with tomato chutney, burrata & Parma ham 24.00

Greek salad - plant-based feta, cucumber, red onion, cherry tomatoes, Kalamata olives, blended oliva oil dressing (pb) (v) 15.95

Caesar salad with cos lettuce, pickled anchovies, confit egg yolk, croutons & Parmesan 13.50

Add on

Add on chicken 4.00 • Add on Feta cheese (v) 2.50

225g sirloin steak with truffle & lemon dressed watercress, fries & choice of peppercorn or bearnaise sauce 30.00

Choose from

Peppercorn sauce • Béarnaise sauce (v)

Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & chips 18.50

Add on

Streaky bacon 2.50 • Bacon jam 2.00 • Smashed avocado (pb) (v) 2.50

Sides

Triple-cooked chips (pb) (v) 5.50

Sweet potato fries (pb) (v) 5.50

Steamed spinach (pb) (v) 5.50

Chargrilled hispi cabbage with truffle mayonnaise & hazelnuts (v) 5.50

Baby potatoes with seaweed butter (v) 5.50

Spring leaf salad with a sherry vinegar dressing (pb) (v) 5.00

Lyonnaise potatoes (v) 6.50



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.

Adults need around 2000 Kcal per day

www.queensheadhammersmith.co.uk



Puddings

Black Forest Gateau brownie with Chantilly cream and preserved cherries (v) 8.50

Set chocolate custard with honeycomb & salted caramel ice cream (v) 8.00

Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce (v) 9.00

Vanilla parfait with mango, passion fruit & raspberry (pb) (v) 10.00

Affogato salted caramel ice cream (v) 5.50

Selection of ice-creams by the scoop (v)

Ice Cream Flavours

Salted caramel (v) 3.00 • Vanilla (v) 3.00 • Chocolate ice cream (pb) (v) 3.00 • Raspberry sorbet (pb) (v) •

Strawberry (v) 3.00

A Treat to Finish

Miniature chocolate brownie With a hot drink of your choice (v) 6.00

Mini sticky toffee pudding With a hot drink of your choice (v) 6.00



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.

Adults need around 2000 Kcal per day

www.queensheadhammersmith.co.uk