

"Welcome to the Queens Head Nassington where this New Year I am pleased to introduce some exciting additions to the menu as well as welcoming back some old favourites. Our emphasis is always on provenance, freshness and flavour, using only the finest ingredients and where possible local. The team and I hope you enjoy dining with us and look forward to welcoming you back soon."

Duncan Hooper

## Starters

Please enjoy the home-made bread and French butter with our compliments

Whiskey and hickory smoked salmon, caper berries, pickled cucumber, granary toast	£7.50
*Warm oriental crispy duck salad with noodles, chilli, garlic and coriander dressing	£5.95
*Vintage Lincolnshire poacher and wholegrain mustard soufflé, chicory Waldorf salad	£5.25
Grilled king prawns, garlic and chilli butter, lemon juice and parsley	£7.25
*Duck and pork terrine with pistachios, cranberry and orange compote	£5.35
*Warm salad of black pudding, crisp bacon, soft egg, pickled apple, nut dressing	£5.45
Josper roasted king scallops, curried garden herb butter, fresh lime, sourdough toast	£8.25
*Deep fried whitebait, home-made romesco sauce	£4.75
*Leek and potato soup, garlic and thyme confit wild mushrooms, sourdough croutons	£4.50

## Mains (Monday special – All main courses below only £10.00)

*Peppered venison haunch, potato dauphinoise, savoy & bacon bundles, red wine jus	£12.95
*Treacle braised ox cheek and vegetables, slow roast rosemary potato, rich pan gravy	£10.50
Bouillabaisse of king scallop, salmon, tiger prawns and cod, saffron potatoes	£15.25
Gressingham duck breast, honeyed parsnip puree, pak choi, fondant, orange jus	£14.25
*Calves liver, crisp smoked bacon, creamed potatoes, real onion gravy	£10.95
*Salted Atlantic cod, crushed coriander and lime potatoes, mussels and Thai veloute	£14.25
*Pie/suet pudding of the week, seasonal vegetables, creamed potatoes	£10.50
*Sun blushed tomato and French goats cheese tart, olive, rocket and hazelnut salad	£10.00
*Traditional haddock and chips, garden peas, homemade tartar sauce	£10.00

## Desserts

	£5.45
*Warm, cinnamon dusted churros with Vahlrone chocolate fudge sauce, mocha ice cream	
*Poached new season rhubarb, vanilla bean yoghurt, frosted nut and oat crunch	
*Warm apple and vanilla pie, toffee apples, calvados and white chocolate ice-cream	
*Sticky toffee pudding, butterscotch sauce, vanilla ice-cream	
*Trifle of plums, Jamaican ginger cake & grappa, bourbon vanilla custard, roasted almonds	
*Selection of home-made ices, (Please ask your server for todays selection)	

<b>Cheeses</b> Colston basset Stilton, Morbier, Golden Cross Goats Cheese Sharpham Elmhurst
Choose 3 of the above 5.45 Choose 4 of the above 6.00

**Monday-Saturday \* Special 2 course lunch. Choose any starred dishes £12.00**

**Tuesday \* Special 2 course Dinner. Choose any starred dishes £12.00**

**Wednesday £5.00 off all Steaks**

**Thursdays 10% off for loyalty card holders**



Should you suffer from a food allergy please ask a member of the team to make the chef aware

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## *Specials of the Week*

We prepare a meat and fish special every week which can be seen on the boards.

### **Steaks & Grills**

We have teamed up with some of the best cattle producers in the UK & from around the world to bring you wonderful, tasty and succulent steaks and hope you get as much enjoyment from eating them as we have had sourcing them! Choose from grass fed breeds such as Charolais and Limousin supplied by Owen Taylor of Derbyshire, hung on the bone for a minimum of 28 days to mature, or from the USA, the Black Angus, fed on a grain diet for the last 100 days to produce an incredible flavour with wonderful marbling. Finally, but by no means least, arguably the best beef in the world namely the Japanese Wagyu breed. Unbelievably tender and sweet – it just has to be tasted. Whichever you choose we are sure you will enjoy it.

<b>8oz Sirloin</b>	grass fed & aged on the bone for 28 days	£16.50
<b>8oz Rib Eye</b>	grass fed & aged on the bone for 28 days	£17.50
<b>10oz Flat Iron</b>	A new cut with beautiful flavour, recommend medium rare to medium	£14.50
<b>8/10oz Black Angus Rib Eye</b>	from the US, grain fed with intense flavour & marbling	£22.50/26.50
<b>10oz Wagyu Rib Eye</b>	the Japanese cattle breed that produces arguably the worlds best beef	£32.50
<b>The Queens Head 8oz Burger</b>	melted cheese, crisp bacon and fries	£10.95
<b>Thai Poussin</b>	marinated in garlic, lemongrass and ginger, oriental salad, chilli dip	£10.50
<b>Grilled King Prawns</b>	garlic and chilli butter, lemon juice and parsley	£14.50

**All served with French fries or 3 times cooked hand-cut chips & garnish**

### **Speciality Steaks to Share**

(48 hours notice required, please telephone to pre-order)

<b>24oz Rib Steak on the Bone</b>	£24.00 per person
<b>16oz Chateaubriand (Double fillet)</b>	£23.00 Per person

***And this is how we cook them.....***

*We char grill our steaks, burgers and grills in a charcoal burning oven, imported from Spain and called **Hornos Brasa El Josper**. The oven reaches temperatures in excess of 500 degrees centigrade quickly sealing the meat trapping in all the juices & natural flavours. The result is beautifully charred steak on the outside but succulent, juicy and flavoursome on the inside. Lovely!*

### **Sides and Sauces**

French Fries/Hand Cut Chips	Sautéed Mushrooms	Blue Cheese
Dauphinoise Potatoes	Onion Rings	Peppercorn Sauce
New Potatoes	Green Salad	Mushroom Sauce
Creamed Potatoes	Tomato & Red Onion Salad	Chilli and Garlic Butter
£2.65	£2.65	£1.30