

# The Queens Head Riverside Inn

NASSINGTON

The Queens Head Inn  
54 Station Rd  
Nassington  
PE8 6QB  
Tel: 01780 784 006  
Email: [info@queensheadnassington.co.uk](mailto:info@queensheadnassington.co.uk)

## Josper Hornos Brasa

The Josper is a Charcoal Grill and Oven from Spain that reaches temperatures in excess of 500 degrees centigrade. The effects of this high temperature is to quickly seal the meat, trapping in all the juices and natural flavour. Resulting in wonderfully charred meat on the outside while staying beautifully moist inside.



### Steaks and Burgers

*All our Beef comes from cattle supplied by Owen Taylor of Derbyshire, namely Limousin, Charolais and Belgian Blue. They are grass fed, and are hung for a minimum of 28 days Guaranteeing tenderness, and great depth of flavour. All served with Fries*

10 oz Rib Eye	19.50
7 oz Centre Cut Fillet	21.00
8 oz Sirloin	15.00
12 oz Sirloin	19.50
24 oz Cote de Bœuf (To share)	36.00
The Queens Head 8oz Burger with Onion Rings, Relish and Fries	£10.95

*We cut steaks daily so please ask for today's specials*

### Sides and Sauces

French Fries	Sautéed Mushrooms	Café de Paris Butter
Dauphinoise	Spinach and Gruyere	Peppercorn Sauce
New Potatoes	Deep Fried Courgettes	Mushroom Sauce
£2.50	Tomato & Red Onion Salad	£1.00
	£2.50	



# The Queens Head Riverside Inn

N A S S I N G T O N

The Queens Head Inn  
54 Station Rd  
Nassington  
PE8 6QB  
Tel: 01780 784 006  
Email: [info@queensheadnassington.co.uk](mailto:info@queensheadnassington.co.uk)

*"Welcome to the Queens Head. This Summer I am pleased to introduce some exciting additions to the menu including our Steak selection. Our emphasis is 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."*



## Starters

- \* Warm oriental crispy duck salad with noodles, chilli, garlic and coriander dressing £4.95
- King prawns in garlic and chilli butter, olive oil, lemon juice and fresh parsley £5.95
- Fillet of Beef Carpaccio, beetroot & toasted hazelnut salad, lemon and parmesan £6.25
- Seared king scallops, carrot and cardamom blinis, curry emulsion £6.50
- \* Glazed goats cheese, pear and walnut salad, dijon and lime dressing, (V) £5.25
- Plate of Scottish smoked salmon, cold smoked over whisky barrel shavings, soda bread £6.25
- \* Pressed country terrine, homemade piccalilli, toast £4.75

## Mains

- Roast loin of venison with braised red cabbage, potato fondant, wine reduction £11.95
- \* Paupiette of plaice and parma ham, pane risotto, sundried tomato, crème fraiche £13.50
- Gressingham duck breast, honey and soy glaze, buttered greens, dauphinoise. £14.50
- \* Braised brisket of beef, creamed cabbage and bacon, potato fondant, pan jus £10.95
- Pan fried fillet of sea bass, spinach, sautéed new potatoes, orange beurre blanc £13.95
- Pressed belly of pork, seasonal greens, beetroot puree, potato dauphinoise, £10.95
- \* Sautéed spinach and squash risotto, parmesan crisp, truffle oil (V) £10.00

## Desserts

- \* Carpaccio of rum spiced pineapple, coconut and kafir lime leaf sorbet, coconut wafers
- Chocolate and roast hazelnut torte, honeycomb ice cream, caramelised orange
- \* Lime mascarpone and almond tuille mille feuille, diced mango and mango sorbet
- Rhubarb and ginger compot, set vanilla cream, ginger beer sorbet
- Crème catalana, sable de Breton, candied orange
- \* Sticky toffee pudding, butterscotch sauce, vanilla ice-cream all £4.95

## Cheeses

- Colston basset Stilton, Vacherin, Tomme de Savoie, Crottin chavignol, Manchego
- Choose 2 of the above 4.95
- Choose 5 of the above 6.50

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

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

