

## ~ The Queen's Head ~

### Cynnig/Nibbles

**Crispy baby calamari** with a lemon & garlic aioli £5.95

**Harissa marinated halloumi fries** with garden mint & honey Greek yoghurt 4.95(gf)

**Local butcher Chipolata sausages** with an American hot mustard glaze and crispy onions 5.25

**Home pickled in purple moose ale silverskin onions**, award winning Black Bomber mature cheddar £5.75(v)

### To share

**Fire roasted baba ghanoush**, caramelized red onion houmous, Mediterranean olives, sourdough bread sticks £8.95(gfo,v)

### Cychwyn/Starters

**Homemade carrot, garlic & thyme soup** served with rustic bread 6.75 (gfo,v)

**Pressed pork & black pudding terrine**, with a bramley apple ketchup, toasted walnut bread 8.25

**Traditional prawn cocktail in a bloody marie rose sauce**, with granary bread & butter £9.95(gfo)

**Smoked chicken, Valencia orange, pickled shallots, Wirral watercress & baby leaf salad**, curried mango mayonnaise 8.45 (gf)

**Smoked haddock brandade scotch egg**, halen mon celery sea salt, lemon & garlic aioli £8.45

**Whipped feta & chive mousse**, thyme & honey poached pear, beetroot purée, candied walnuts 7.65 (v,gf)

### Cinio/Roasts

**Roast Sirloin of Welsh Beef**, served medium rare with Yorkshire pudding and rich beef gravy £16.95 (gfo)

**Roast Topside of Welsh beef**, served medium well, with Yorkshire pudding and rich gravy £15.95 (gfo)

**Roasted Loin of Pork** served with apricot, mushroom & sage stuffing, and apple sauce £15.45(gfo)

**Roast Breast of Chicken** with apricot and chestnut stuffing, bread sauce and rich gravy £15.95(gfo)

**Slow braised Lamb Henry**, buttered greens, leek and thyme mash, red wine & garden mint sauce £21.95(gf)

**Sweet potato, chestnut and apricot nut roast** served with creamed leeks and vegetarian gravy £13.95(v)

(All served with roasted potatoes, creamy mash, carrots, broccoli, sticky red cabbage)

**Sunday side, cauliflower topped with a rarebit cheese sauce** £3.65(gf,v)

### Prif Gwrs/Mains

**Chargrilled 10oz British Sirloin steak** with hand cut chips, thyme roasted tomato, sauteed portobello mushroom, smoked bacon wrapped bean parcel £26.95 (gfo)

**Conwy beer battered haddock**, hand cut chips, mushy peas, charred lemon, and tartare sauce £15.95/sml £12.45

**\*\*\*Roasted mixed peppers, chickpea, cauliflower & spinach tandoori masala curry**, toasted almonds, charred lime, garlic & saffron rice, toasted naan 13.95gfo, vg \*\*\*

**Welsh steak burger** with smoked applewood cheddar, onion rings, skinny fries, chipotle sauce and slaw £14.45

**Lebanese Fattoush salad**, harissa marinated halloumi, sumac dressed cumin spiced chickpeas, baby leaves, radish, fried flatbread croutons £13.95(vg, gfo)

**Pan fried Tandoori marinated John Dory**, red pepper and coriander cous cous, Moroccan style quinoa breadcrumbed cauliflower, yoghurt & coconut raita £19.95

### Prydiau Ysgafn/Light Bites

**Tomato, basil & goats cheese quiche**, new potatoes, coleslaw, watercress & radish salad 10.95(v)

**Hot smoked peppered mackerel Caesar salad**, soft boiled egg, anchovies, croutons, caesar dressing, baby gem, sourdough croutons 12.50 (gfo)

**Five bean, sundried tomato, spinach falafel**, caramelized red onion, hummus, vegan parmesan 10.25(vg)

**Moules mariniere and frites**, local menai mussels in a classic cream and wine sauce with a bowl of frites £12.95(gf)

### Brechdanau/Sandwiches served until 5.00pm

**Forerib toastie**, slow braised forerib of beef, caramelized onion chutney on toasted granary bloomer with a creamy brandy & peppercorn sauce, chunky chips £13.95

**Chicken shawarma**, marinated in garlic, turmeric, cinnamon, and cardamom wrapped in toasted naan bread, red cabbage slaw, apricot & ginger chutney £10.95

**Fish finger butty**, battered haddock, baby gem lettuce on tan Lan white bloomer, tartare sauce, hand cut chips, our own Chip shop curry sauce £11.50 (gfo)

**Oven baked Quesadilla** filled with roasted peppers, courgette, tomato salsa, and Monterey jack cheese, with guacamole and a black bean & sweetcorn salad 11.95 (v)

### Ochr/Sides

Hand cut chips £3.95 (v, gf)

Butter glazed carrots and broccoli £3.50 (v, gf)

Beer battered onion rings £3.95 (v)

Baby leaf, parmesan, cherry tomato & red onion salad £3.25(v, vg,gf)

Skinny fries £3.95

Creamy brandy & peppercorn sauce £2.75

Creamy mashed potato £3.25 (v, gf)

Parmesan & truffle fries £4.75

Garlic bread £3.25 (v) Garlic bread with cheese £3.95 (v)

### I Bwdin/Desserts & Digestifs

Please see our dessert menu for our delicious selection of homemade puddings along with our selection of ice cream, sorbets, and cheeseboard.

We also have a large selection of dessert wines, ports, and cognacs if a digestif should take your fancy!

### Diodydd Poeth/Hot Drinks

Americano/decaffeinated £2.70

Latte/Flat white £2.85

Cappuccino £2.95

Cafetière £2.25

Pot of tea £2.50

Selection of herbal teas £2.30

Hot chocolate, marshmallow's/ cream £3.75

Homemade fudge £4.75

#### \*\*\* CHOSEN CHARITY DISH \*\*\*

For every charity dish sold, we will contribute 50p towards our chosen charity.

(vg) - Vegan (v) - Vegetarian (gf) - Gluten free (gfo) - Gluten free option

If you have any dietary requirements or wish to see our allergens information please just ask a member of the team