

Welcome to the Queens Head at Tirril, where we source our produce carefully. We always use free range eggs. If you have any allergy requirements, please alert a member of staff when you order your food. We can provide information on all our dishes and many of them can be adjusted to suit individual requirements.

STARTERS

Grilled Sourdough Flatbread & Olives(vg)	6.95
With hummus, sundried tomatoes and mixed olives	
Homemade Soup of the Day (gfa)(vga)(dfa)	6.95
Served with toasted ciabatta and herb croutons	
Pork Belly Bites (gf)(df)	7.95
In a ginger, soy and honey glaze served with Asian slaw topped with toasted sesame seeds	
Tempura Tenderstem Broccoli (vga)(gf)(dfa)	7.95
Served with toasted pine nuts, chilli, and lemon zest crème fraiche	
Crispy Salt & Pepper Chicken Wings (gf)	7.95
Fried chicken wings tossed in Chinese style salt and pepper seasoning. Served with a chilli spiced jam	
Fig & Parma Ham (gf)(df)	7.95
Honey glazed baked fig served with Parma ham and red onion chutney	

Starters/small plates 3 for 19.95

SMALL PLATES

Black Pudding, Blue Cheese & Bacon Fries	8.95
Fries topped with black pudding, smoked streaky bacon, crispy onions and a blue cheese and chive mayonnaise	
Chargrilled Steak Fries (gfa)	10.95
Fries topped with 4oz chargrilled steak strips, peppercorn sauce and crispy onions	
BBQ Cheese Fries (gfa)(dfa)(vga)	7.95
Fries topped with hickory BBQ sauce, mozzarella and crispy onions	
Crispy Battered Onion Rings (gf)(df)	4.95
Confit Garlic & Herb Flat Bread (v)	5.50
Confit Garlic, Herb & Cheese Flat Bread (v)	5.95

SHARING PLATE

Baked Camembert (gfa)	18.95
Camembert baked with rosemary, sea salt and honey. Served with chilli jam, balsamic reduction, roasted figs, Parma ham and toasted ciabatta	

SIDES

All sides (gf) (v)

Chunky Chips	3.95
Fries	3.95
House Seasoned Fries	4.45
Mixed Leaf Salad with Balsamic Dressing	3.95
Homemade House Coleslaw	3.95
Roasted Root Vegetables and Broccoli	4.95
Creamy Buttered Mashed Potatoes	3.95

QUEENS COMFORTS

Steak & Ale Pie (dfa)	15.95
Slow cooked feather blade of beef and mushrooms cooked in real ale, enclosed in shortcrust pastry. Served with chunky chips, tenderstem broccoli, roasted root vegetables and gravy	
Chicken, Ham & Leek Pie	15.95
Diced chicken breast and ham in a creamy leek sauce, enclosed in shortcrust pastry. Served with chunky chips, tenderstem broccoli, roasted root vegetables and gravy	
Battered Haddock & Chips (gf)(df)	16.95
With mushy peas, homemade tartare sauce and charred lemon	
Wholetail Scampi (df)	15.95
Golden crumb wholetail scampi, chunky chips, garden peas and charred lemon with homemade tartare sauce	
Cider Glazed Ham (gf)(df)	14.95
Cider, brown sugar and mustard glazed gammon, served with fried eggs, mixed leaf salad, chips, and garden peas	
Parpadelle Al Maiale	14.95
Slow cooked pulled pork, caramelised onions and sundried tomatoes, in a mascarpone and sage cream sauce. Served with confit garlic ciabatta	

VEGAN & VEGETARIAN MENU	
Pan Fried Potato Gnocchi (v)	14.95
With roasted red pepper and spinach in a butternut squash and thyme sauce, topped with toasted pine nuts	
The Not So Chicken Burger (vga)(dfa)	15.95
A delicious plant based chicken burger patty, served on a chargrilled soft white bun with baby gem lettuce, beef tomato, fries, and coleslaw on the side	
Leek, Potato & Onion Pie (vga)	15.95
Slow braised leeks and onions with roasted new potatoes in a rich gravy, enclosed in shortcrust pastry. Served with chunky chips, tenderstem broccoli, and roasted root vegetables	

SAUCES

Red Wine & Rosemary Gravy (gf)	2.95
Creamy Black Peppercorn Sauce (gf)	2.95
Wholegrain Mustard Cream Sauce (gf)	2.95
Blue Cheese & Chive Mayonnaise (gf)	2.00

FROM THE CHARGRILL

Steak Frites (gf)(dfa)	19.95
8oz flat iron steak marinated in rosemary and confit garlic, served with seasoned fries, mixed salad, and peppercorn sauce	
Cajun Chicken Burger (gfa)(dfa)	15.95
Chicken breast with Cajun seasoning, topped with roasted red pepper and onion chutney. Served on a chargrilled soft white bun with baby gem lettuce and beef tomato, with fries and coleslaw on the side	
The Queens Burger (gfa)(dfa)	15.95
6oz beef marrow burger topped with smoked streaky bacon, Monterey Jack cheese, crispy onions and hickory BBQ sauce. Served on a chargrilled soft white bun with baby gem lettuce, beef tomato, with fries and coleslaw on the side	
10oz Cumberland Sausage Ring	14.95
Chargrilled Cumberland sausage ring served with buttered mashed potato, caramelised onion and ale gravy, and tenderstem broccoli	
Chicken Supreme (gf)	15.95
Served with roasted button mushrooms, smoked bacon, cheddar and chive mashed potato with a wholegrain mustard cream sauce	

SANDWICHES

Served 12-3pm	
On ciabatta with baby gem lettuce and beef tomato served with coleslaw and mixed salad.	
Battered Haddock Fillet (gfa)(df)	10.95
Crispy haddock fillet with tartare sauce	
BLT (gfa)(df)	10.95
Smoked streaky bacon, baby gem lettuce, beef tomato and mayo	
Steak & Onion (gfa)	12.95
Chargrilled, sliced 4oz steak with blue cheese and chive mayo	
Chicken Caprese Melt (vga)(v)	12.95
Crispy vegan plant based chicken, red onion chutney, melted mozzarella, and sundried tomato	
Add Soup or Chips	2.95

JOIN US FOR OUR HIGHLY RATED SUNDAY LUNCH SERVED FROM 12PM	
Choice of Roasted Beef, Roasted Pork Loin with Crispy Sea Salt Crackling, Honey Roast Ham, Chicken Supreme or Nut Roast	
All served with garlic and rosemary roast potatoes, creamy mashed potato, roasted root vegetables, tenderstem broccoli, grilled cauliflower cheese, homemade Yorkshire puddings and traditional gravy.	
One Course 16.95 Two Courses 22.95 Three Courses 26.95	

KIDS MENU

Pork Sausage (df)	7.50
Served with chips and peas	
Crispy Chicken Goujons (df)	7.50
Served with fries and peas	
Mini Cheese and Tomato Pizza & Fries	7.50
Add pepperoni, ham, or mushrooms	
1.00	

LIGHT BITES

Small Fish & Chips (gf)(df)	9.95
With chunky chips, garden peas, tartare sauce and charred lemon	
Scampi (df)	9.95
With chunky chips, mushy peas, tartare sauce and charred lemon	
Cider Glazed Ham (gf)(df)	9.95
With chunky chips, fried egg, mixed salad and garden peas	

DESSERTS

Chocolate & Raspberry Brownie (gf)(v)(dfa)	7.95
Warm chocolate brownie served with raspberry compote, dark chocolate sauce and vanilla ice cream	
All Things Biscoff Cheesecake (v)	7.95
Mascarpone whipped cheesecake with toasted biscoff biscuit crumb and roasted hazelnuts	
S'mores Belgian Waffle (vga)	7.95
Toasted Belgium waffle with charred marshmallows, fresh strawberries and chocolate sauce	
Sticky Toffee Pudding (v)	7.95
Served with salted butterscotch sauce and Madagascan vanilla ice cream or custard	
Lemon Tart (vg)(gf)	7.95
Served with blackcurrant sorbet	
Selection of English Lakes Ice Creams (gfa)	
Served with a café curl & fresh strawberry	
Per scoop	2.95
Madagascan Vanilla	
Death By Chocolate	
Crushed Strawberry	
Biscoff	
Blackcurrant Sorbet	
Thunder & Lightening	

ALLERGEN INFO	
Please make us aware of any allergens you may have	
(v) – vegetarian (vg) – vegan (vga) – vegan available (gf) – gluten free (df) – dairy free (gfa) – gluten free available	
Our kitchen uses key allergens and we cannot guarantee against cross contamination. We can provide more advice if needed. Fish may contain small bones.	