



Queens Head

K I R K B Y - L A - T H O R P E

A La Carte

MENU

Available - Tuesday to Friday from 5pm & All Day Saturday

THE FINEST FAYRE LINCOLNSHIRE HAS TO OFFER

Proudly supporting the local farming communities

A few of our key suppliers...



Husband and wife sheep farmers from Gelston near Grantham. With a passion for sustainable farming they have grown their flock from the ground up to produce the finest, award winning lamb!



Corner Farm are committed to continuing family traditions of ethical, and sustainable farming to provide highly nutritious and tasty pork of exceptional quality.



The Spud Barn is a family run business with a huge passion for potatoes. With over 40 years experience of growing the finest, home grown, Lincolnshire "spuds".



Family owned, award-winning Price & Fretwell butchers specialising in the finest 30 day dry aged beef and succulent free range Churchill Farm chicken.



The morning milk at Cote Hill Farm, Market Rasen is taken direct from the cows into the cheese production facility to be hand crafted into a delicious range of unpasturised, tasty cheeses.



Local organic farm keeping organic free-range laying hens. Passionate about farming organically they believe it is the only truly sustainable form of food production.

Welcome

Our talented and experienced head chef Barry Liversidge is passionate about creating the finest dishes using 100% locally sourced ingredients.

We're so proud of our Lincolnshire produce and only use the best meat and vegetables local farms have to offer. That way we can fill your plates with delicious foods and help support the farming communities that are so precious to this area.



Starters

Enjoy our complimentary homemade bread rolls served fresh with the butter of the day



Wenlock Springs

Glass Bottled Water	330ml	1.95
Still or Sparkling	750ml	3.95



Pea and Wild Garlic Ravioli (V)	8.50
Cornish Mackerel (GF) Pickled Cucumber 🌿 Tapenade	9.50
Pressed Corner Farm Pork Terrine (GF) Pickled Vegetables	9.50
Stuffed Tempura Courgette Flowers (VG) Pea and wild garlic	8.00

VG - Vegan
V - Vegetarian
GF - Gluten Free



Main Courses

Gelston Farm Rump of Lamb 🏆 (GF)	24.00
Broad Beans 🌿 Stuffed Courgette Flower 🌿 Mint Jus	
Vegetable Tagine (VG)	17.50
Apricots 🌿 Pomegranate 🌿 Cous Cous 🌿 Raisins	
Free Range Churchill Farm Chicken Ballantine	21.00
Sag Aloo 🌿 Confit Chicken Leg Croquette 🌿 Curried Veloute	
Stonebass (GF)	19.00
Grapefruit 🌿 Red Chicory 🌿 English Asparagus	



Desserts

Chocolate Fondant* (V)	11.00
Honeycomb 🌿 Rosemary Ice Cream - (specially made to order - allow 15 minutes)	
Rhubarb and Custard (V)	8.00
Poached Plums (V) (GF)	8.00
Honey 🌿 Almonds 🌿 Italian Meringue	
Lincolnshire Cheeseboard	12.00
Selection of the finest Cote Hill Farm Cheese 🌿 Crackers 🌿 Fruit Chutney	

