



The Queens Head, Churchgate Street, Old Harlow

We are a family run business since 2014, The Beer family would like to welcome you to the little Queens Head, we welcome well behaved dogs on the lead, children's menu is available at the bar, we hope you enjoy your food. All gratuities go directly to the staff. We add on 10% but if you would like it removed please let us know.

Kitchen Opening Times for January – February

Mon Bookings & Private Functions only
Tues Lunch – Bookings Only at lunchtimes / Eve 6-8pm
Wed 12-3pm / 6-9pm
Thurs 12-3pm / 6-9pm
Fri 12-3pm / 6-9pm
Sat 12-3pm / 6-9pm
Sun 12 – 4pm (Recommend booking) 2-4-1 deal every Sunday

Deals of the week

We are kicking 2020 with these amazing deals this month...

Buy 2 large glasses of wine and get the rest of bottle on us

2-4-1 on Sunday roasts
pre-paid booking only

Burger and pint only £10 every
Wednesday & Fridays 6-9pm

Quiz Night every Tuesday from 8pm

Burns Night we are celebrating from Friday 24th – 25th Sat

Fish Fridays ½ price on fish and chips Friday lunchtime's

Fish slate for two – Whole breaded whitebait in a jug, tempura king prawns (4), Scottish smoked salmon with lumpfish caviar and a smoked mackerel pate with mini toasted ciabatta slices, lemon, dill mayonnaise homemade, skinny fries and tartare sauce 16.00

British free-range chicken wings in a Chinese style sauce 5.00

Our homemade scotch egg with Churchgate Sausage shop Cumberland meat with a herb crust 5.50

Duo of pate – pate's of the day with a toasted ciabatta sticks and caramilised red onion chutney 5.00

Oven baked mushrooms, in a cheese and garlic sauce with toasted ciabatta sticks v 5.50

Soup of the day with a artisan roll (Soup & ciabatta offer) v 4.50

Deep-fried halloumi sticks (6) with a sweet chilli dipping sauce v 5.50

Vegan nachos, fresh zesty guacamole, vegan cheese, sour cream and chive dip v 6.00

Light Lunch options – served with chips, salad garnish and homemade coleslaw

Breaded chicken breast wrap, lettuce, smoked bacon and mayonnaise 9.00

Churchgate pork sausages in a ciabatta with caramilised red onion chutney 9.00

British rare roast beef, horseradish ciabatta 8.00

Scottish smoked salmon and cream cheese ciabatta 9.00

Cheddar cheese, chive and tomato toasted ciabatta v cheddar 6.00 / vegan cheese 7.00

Sides

Skinny chips 3.50 - Sweet potato chips 4.00 - Chunk chips 3.00 - Coleslaw 3.00 – peas 50p

Mixed salad 3.00 – seasonal vegetables 3.00 – whole gherkin 1.00 – mac'n'cheese 2.00



Mains

Brunch – Churchgate Sausages, smoked bacon, black pudding, fried egg, beans, mushrooms and a tomato	10.00
Churchgate sausages, creamy mash, red wine gravy and green beans	12.00
QH beef burger in a brioche toasted bun, lettuce with chips, coleslaw, gherkins and mayo	14.00
British free-range chicken, leek and ham pie in a short crust pastry, mash & vegetables	13.00
Beef bourguignon, in a rich red wine jus served with horseradish mash and cavolo nero	14.00
Breaded chicken Cesar salad, mixed lettuce, parmesan flakes, ciabatta, Cesar dressing smoked bacon and chives	12.00
Posh fish basket – tempura king prawns & breaded Whitby scampi served with a dill mayonnaise, chunky chips, tartare sauce and mushy peas	14.00
Beer battered fresh haddock fillet, chunky chips, mushy with tartare sauce	13.00
Vegan mac'n'cheese with a crispy mixed salad v	as a side 3.50 / as a main 9.00

Desserts

Crumble of the day with custard	5.00
Chocolate chip warm brownie with a scoop of vanilla ice cream	4.50
Cheeseboard – brie, cheddar and stilton, crackers, celery and grapes	6.00
Vegan vanilla ice cream	1.50 a scoop
Ice cream: vanilla, chocolate and honeycomb	1.50 a scoop

Burns Night Menu

Three course set menu includes whisky cocktail £20.00 per head

Friday 24th – 12-3pm / 6-9pm / Saturday 25th 12-3pm / Unavailable Saturday night due to a private function

Starter

Cullen Skink (Smoked haddock chowder)

Mains

Haggis, crispy crushed potatoes, swede, cabbage with smoked bacon with a red wine jus

Veggie haggis is also available with all the sides

Dessert

Trio: chocolate whisky mousse, warm brownie, marmalade and whisky bread & butter pudding