



Queens Head Bramfield

Gluten Free Lunch Menu
Monday to Saturday 12-5pm

Bread & Olives

Baked Garlic Butter GF Ciabatta V £4
With mozzarella cheese £5

Garlic & Herb Mixed Olives V £5
Add Feta Cheese & Sun Blush Tomatoes £6

Starters & Light Bites

Homemade Soup of the Day
with GF Bread & Butter V £5

Pork Belly & Chicken Liver Terrine
With Cumberland Sauce & GF Bread £6.5

Smoked Mackerel Pate
Beetroot Jam, Cucumber Pickle, GF Bread £6.5

Balsamic Poached Pear & Binham Blue Cheese
Glazed Pecan Nut, GF Croutons, Salad V £6.5

Salmon Gravlax Cured with Chilli Lime & Dill
Soused Fennel, Asian Dressing, GF Bread £7.5

House Caesar Salad
Cos Lettuce, Soft Boiled Egg, Anchovies, Shaved
Parmesan & GF Croutons with Caesar Dressing £8.5

Top your Caesar Salad with Chicken & Bacon £10.5

Queen's Head Ploughman's Lunch

Gluten Free Bread, Pickled Onions,
Fruit Chutney, Celery & Apple

Choose from...


Dambuster Mature Cheddar £9
Pork Belly & Chicken Liver Terrine £10
Both Terrine & Cheese £11

Sides (all £2.75)

Chunky Chips - Onion Rings - Seasonal Vegetables

House Salad - New Potatoes

Please let us know if you have dietary requirements
before you place your order. Our staff are here to help.

For more information on whats happening at the
Queens Head Bramfield please join us on facebook 

Mains

Battered Fish of the Day
Chunky Chips, Minted Peas, Tartare Sauce £12.5

30 Day Dry Aged 8oz Rump Steak
Chunky Chips or New Potatoes,
Baked Mushroom & Tomato
Plain, Peppercorn or Garlic Butter £20

Queen's Head Risotto of the Day
With Dressed Rocket Salad & Parmesan V £12.5

Chargrilled Garlic, Lemon & Thyme Chicken Breast
Rosemary Potatoes, Seasonal Vegetables,
Port Wine Reduction £13.5

Slow Cooked Feather Blade of Beef
Crushed Herb New Potatoes,
Seasonal Vegetables & Red Wine Gravy £13.5

Burger & Buns

All served in Artisan GF Bun with Chunky Chips

8oz Homemade 100% Dry Aged Beef Burger
With Tomato Relish

Plain Grilled £11.5

Monterey Jack Cheese £12.5

Grilled Cheese & Oak Smoked Streaky Bacon £13.5

Chargrilled Hot Chicken & Bacon £10.5

Pulled Pork with Honey Chilli & Ginger Glaze
Crispy Crackling £10.5

Baked Portobello Mushroom & Goat's Cheese
With Beetroot Jam V £9.5

Homemade Desserts All £6.50

Hazelnut & Muscovado Slice
Toffee Ice Cream & Chocolate Sauce

Classic Crème Brulee
Homemade Shortbread

Warm Chocolate Brownie
Vanilla Ice Cream & Salted Caramel Sauce

Selection of East Anglian Cheeses £8.50
Binham Blue, Baron Bigord & Shipcord
With Homemade Chutney & GF Biscuits