## QUEEN'S HEAD

## **BROAD CHALKE**

| Beer     | Rude Giant, Lager 4.5% GF  | 2.80 /      | 5.50   |
|----------|--|-------------|--------|
|          | Rude Giant, Best Bitter 4.0% GF                                  | 2.70 /      | 5.20   |
|          | Cow Down Pale Ale, Stone Daisy 3.8%                              | 2.70 /      | 5.20   |
|          | Rude Giant, Session IPA 4.3% GF                                  | 3.10 /      | 6.00   |
|          | Neck Oil IPA, Beavertown 4.2%                                    | 3.40 /      | 6.60   |
|          | Mahou 5.1%   | 3.20 / 6.20 |        |
|          | Guinness 4.1%  | 3.40 /      | 6.60   |
|          |  |             |        |
| Starters | Curried cauliflower soup, toast + butter                         |             | 8      |
|          | Pork + wholegrain mustard scotch egg, spiced tomato chutney      | y           | 9      |
|          | Rarebit croquettes, green aioli, pickled red onions              |             | 8      |
|          | Buffalo cauliflower, garlic + herb dip                           |             | 8      |
|          | Gin + beetroot trout gravlax, horseradish, toast + pickles       |             | 9      |
| Pub      | Double cheeseburger, lettuce, coleslaw + chips                   |             | 19     |
| bangers  | Vegan cheeseburger, lettuce, coleslaw + chips                    |             | 18     |
|          | Beer battered haddock, mushy peas, tartare, curry sauce + chi    | ips         | 19.5   |
|          | Chicken, gammon + leek pie, mash, mushy peas, gravy              |             | 22     |
|          | English rose veal liver, mash, bacon, greens                     |             | 23     |
|          | Honey glazed gammon, fried egg, salad + chips                    |             | 18     |
| Mains    | Brixham hake, braised fennel, ajoblanco, radish, pea             |             | 22     |
|          | Courgette + chickpea fritter, lentil dahl, mint + coconut yogh   | urt         | 17     |
|          | Dry aged 8oz fillet steak, port + Stilton sauce, shallots + chip |             | 25     |
|          | Gnocchi, Merguez sausage, White Lake goats curd + summer         |             | 19     |
|          | Tuna loin steak, nicoise salad                                   | C           | 21     |
| Sides    | Grilled baby gem, Stilton aioli, crispy onions                   |             | 6      |
| Diues    | Chilli + garlic fried greens                                     |             | 5      |
|          | Frisée + radicchio salad   |             |        |
|          |  |             | 5<br>5 |
|          | Chips  |             | 3      |



This is what we're playing

On your bill you'll find a 12.5% discretionary service charge. 100% of which is split fairly between everyone who works here.

Please ask the squad if you would like to know about the allergens present in our food.