

THE QUEEN'S HEAD BROAD CHALKE



This is what we're playing

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	Carrot + ginger soup, grilled focaccia, butter	8
	Cranborne Chase venison scotch egg, cranberry sauce	9.5
	Rarebit croquettes, sour cream and chive, pickled red onions	8.5
	Maple roasted heritage carrots, harissa yoghurt, pickled walnut	8
	Buttermilk fried squid, beetroot ketchup	9.5
	Beef carpaccio, horseradish, artichoke crisp, bone marrow aioli	9.5
Pub bangers	Double cheeseburger, lettuce, coleslaw + chips	19
	Vegan cheeseburger, lettuce, coleslaw + chips	18
	Beer battered haddock, mushy peas, tartare, curry sauce + chips	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	Whole Cornish red mullet, orange, caper, parsley, butter	24
	Ox cheek bourguignon, truffle mash, horseradish	22
	Chickpea, cranberry + almond fritters, feta, radicchio, walnut	17
	Whole pigeon, celeriac puree, duck fat parsnip, cavolo nero, port	22
	Dry aged 8oz sirloin steak, port + Stilton sauce, shallots + chips	28
	Crown Prince squash, spinach + coconut curry, rice, lime	19
Sides	Grilled baby gem, Stilton aioli, crispy onions	6
	Chilli + garlic fried greens	5
	Frisée + radicchio salad	5
	Chips	5

**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.

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