

THE QUEEN'S HEAD BROAD CHALKE

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|------------------------|----------------------------------------------------------------|------------|
| Beer | Rude Giant, Lager 4.5% GF | 2.6 / 4.9 |
| | Rude Giant, Best Bitter 4.0% | 2.5 / 4.8 |
| | Stone Daisy, Snail Creep Hanging 4% | 2.5 / 4.8 |
| | Rude Giant, Session IPA 4.3% GF | 2.75 / 5.3 |
| | Neck Oil IPA, Beavertown 4.2% | 3.4 / 6.6 |
| | Mahou 5.1% | 3 / 5.8 |
| Starters | Celeriac soup + truffle oil | 8 |
| | Trout gravlax, toast, pickles | 9 |
| | Pork + sage scotch egg | 9 |
| | Stout rarebit + marmite glazed onions | 8 |
| | Fried Somerset brie, apple puree | 8.5 |
| | Balsamic glazed beetroots on toast | 8 |
| | River Fowey mussels, nduja, sourdough | 9 |
| Pub Bangers | Honey glazed gammon, fried egg, salad + fries | 18 |
| | Double cheeseburger, lettuce, coleslaw, fries | 18 |
| | Vegan cheeseburger, lettuce, coleslaw, fries | 18 |
| | Beer battered haddock, mushy peas, tartare, curry sauce, fries | 18 |
| | Chicken, gammon + leek pie, mash, mushy peas, gravy | 22 |
| | English rose veal liver, mash, bacon, savoy cabbage | 22 |
| Mains | Stone bass, crushed potatoes, tenderstem, caper butter | 22 |
| | Grilled aubergine, chickpea + coconut curry, rice | 16 |
| | Dry aged 8oz rump steak, bone marrow, fries | 24 |
| | Chicken Milanese + spaghetti | 18 |
| | Celeriac + beetroot wellington, mash + gravy | 18 |
| | Venison stew, mash, crispy kale | 19 |
| Sides | Fries | 4 |
| | Chilli and garlic greens | 4 |
| | Frisee + radicchio salad | 4 |
| | Garlic + thyme root veg | 4 |

**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.

WINE LIST

Sparkling

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|----------------------------------------------------------------------------------------------|--------|
| Prosecco, Bella Modella NV, <i>Veneto, Italy</i> | 7 / 30 |
| Cava, Sumarroca Brut NV 2020 ORG <i>Penedes, Spain</i> | 32 |
| Le Roc Ambulle, Pet Nat Rosé 2021 <i>Fronton, France</i> | 35 |
| Blanc de Blancs Brut, Crémant de Bourgogne <i>Burgundy, France</i> | 40 |
| Champagne Brut, Bernard Remy 'Carte Blanche' NV <i>Champagne, France</i> | 60 |
| Furleigh Estate, Classic Cuvee 2017 <i>Dorset, England</i> | 60 |

Red

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|--------------------------------------------------------------------------------------------------------------------|--------------|
| Merlot, Rio Alto 2021 <i>Valle de Aconcagua, Chile</i> | 7 / 7.5 / 26 |
| Tempranillo, Finca Manzanos 2022 <i>Rioja, Spain</i> | 7 / 7.5 / 27 |
| Pinot Noir, Dissenay 2022 <i>Pays d'Oc, France</i> | 7.5 / 8 / 30 |
| Negroamaro, San Marzano 'Il Pumo' 2022 <i>Puglia, Italy</i> | 7.5 / 8 / 29 |
| Côtes du Rhône, Domaine Chapoton 2020 <i>Côtes du Rhône, France</i> | 31 |
| Malbec, Alto Molino 2022 <i>Salta, Argentina</i> | 32 |
| Nero d'Avola Kore 2021 ORG <i>Sicily, Italy</i> | 35 |
| Beaujolais-Villages, Manoir du Carra 2020 ORG <i>Beaujolais, France</i> | 35 |
| Bordeaux, Les Vignes de Coulous 2019 ORG <i>Côtes de Bordeaux, France</i> | 36 |
| Barolo, Castagni 'Reverdito' 2017 <i>La Morra, Italy</i> | 45 |
| Château Pavillon Rocher, St-Émilion Grand Cru 2015 <i>Saint-Émilion, France</i> | 56 |
| Henschke Henry's Seven 2021 <i>Barossa, Australia</i> | 60 |
| La Telegramme, Vieux Télégraphe 2020 <i>Châteauneuf-du-Pape, France</i> | 65 |

Cider + perry

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|---------------------------------------------------|----|
| Wilding, Commix 2021 <i>Somerset, UK</i> | 32 |
| Wilding, Ditchat Hill 2021 <i>Somerset, UK</i> | 32 |
| Wilding, Perry Hill 2020 <i>Somerset, UK</i> | 32 |

Rosé

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| Mont Rocher Rosé 2022 <i>Pays d'Oc, France</i> | 7 / 7.5 / 26 |
| Château l'Escarelle, Palm Par l'Escarelle Rosé 2022 <i>Provence, France</i> | 8.5 / 9.5 / 35 |
| Château du Rouët, 'Villa Estérelle' 2022 <i>Provence, France</i> | 37 |
| Château du Rouët, 'Villa Estérelle' 2022 MAGNUM <i>Provence, France</i> | 68 |

Orange

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|---------------------------------------|----|
| Solara, Orange 2021 <i>Romania</i> | 28 |
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White

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|---------------------------------------------------------------------------------|--------------|
| Pinot Grigio, Orsino 2022 <i>Veneto, Italy</i> | 7 / 7.5 / 26 |
| Picpoul de Pinet, Château de la Mirande 2022 <i>Languedoc, France</i> | 7 / 7.5 / 28 |
| Chardonnay, Montsablé 2022 <i>Haute Vallée l'Aude, France</i> | 7 / 7.5 / 29 |
| Sauvignon Blanc, Snapper Rock 2022 <i>Marlborough, New Zealand</i> | 7.5 / 8 / 30 |
| Garnacha Blanca, Bodegas Paniza 'Dama D Roca' 2021 <i>Aragon, Spain</i> | 27 |
| Grüner Veltliner, Funkstille, 2021 <i>Niederösterreich, Austria</i> | 29 |
| Riesling Trocken, Von Buhl 'Bone Dry' 2022 <i>Pfalz, Germany</i> | 34 |
| Albariño, Alba Martín 2022 <i>Rías Baixas, Spain</i> | 35 |
| Gavi del Comune di Gavi 2021, Folli & Benato <i>Piemonte, Italy</i> | 37 |
| Petit Chablis, Domaine Hamelin 2021 <i>Burgundy, France</i> | 39 |
| Sancerre, Aurore Dézat, Domaine des Chasseignes 2021 <i>Loire, France</i> | 45 |
| Pouilly Fuissé, Michel Chavet 2022 <i>Burgundy, France</i> | 44 |

Booze free

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| Sprigster Sparkling Gooseberry <i>Tisbury, Wiltshire</i> | 27 |
| Sparkling Rosé, Oddbird <i>Languedoc, France</i> | 30 |
| Blanc de Blancs, Oddbird <i>Languedoc, France</i> | 30 |