

THE QUEEN'S HEAD

BROAD CHALKE

Beer	Rude Giant, Lager 4.5% GF	2.80/5.50
	Rude Giant, Best Bitter 4.0%	2.70/5.20
	Snail Creep Hanging, Best Bitter, Stone Daisy 4.2%	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	Pea + mint soup, Rosary goats' cheese, croutons	8
	Pork + wholegrain mustard scotch egg, spiced tomato chutney	9
	Rarebit croquettes, green aioli + pickled red onions	8
	Buffalo cauliflower, garlic + herb dip	8
	Duck rilette, sweet and sour plum, toast	9
Pub Bangers	Double cheeseburger, lettuce, coleslaw, chips	19
	Vegan cheeseburger, lettuce + chips	18
	Beer battered haddock, mushy peas, tartare, curry sauce + chips	19.5
	English rose veal liver, mash, crispy onions, greens	23
	Honey glazed gammon, fried egg, salad + chips	18
Mains	Church farm beef sirloin, horseradish cream + all the trimmings	23/21
	Manor farm pork belly, apple sauce + all the trimmings	22
	Beetroot + celeriac nut roast + all the trimmings	17
	<i>All the trimmings = crispy spuds, Yorkshire pudding, pig in blanket, greens, carrots, parsnips, red cabbage, cheesy leeks, gravy</i>	
	Brixham stone bass, butterbeans, leeks, roasted cauliflower, walnut	24
	Courgette + chickpea fritter, lentil dahl, + mint yoghurt	17
	Lamb Merguez sausage, chickpea cassoulet, rainbow chard	19
Sides	Frisée + radicchio salad	5
	Chips	5
	Extra spuds, Yorkie, gravy	0

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.

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