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	Mushroom + tarragon 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 waln	ut 8	
	Buttermilk fried squid, beetroot ketchup	9.5	
	Beef carpaccio, horseradish, artichoke crisp, bone marrow aid	oli 9.5	
Pub	Double cheeseburger, lettuce, coleslaw + chips	19	
bangers	Vegan cheeseburger, lettuce, coleslaw + chips	18	
	Beer battered haddock, mushy peas, tartare, curry sauce + ch	ips 19.5	
	English rose veal liver, mash, bacon, greens	23	
Mains	Beef sirloin, horseradish sauce + all the trimmings	23/21	
	Manor Farm rolled pork belly, apple sauce + all the trimming	gs 22	
	Root veg nut roast + all the trimmings	17	
	All the trimmings = crispy spuds, Yorkshire pudding, pig in blanket,		
	greens, carrots, parsnips, cauliflower cheese, gravy		
	Whole Cornish red mullet, orange, caper, parsley, butter	24	
	Crown Prince squash, spinach + coconut curry, rice, lime	19	
Sides	Chilli + garlic fried greens	5	
	Frisée + radicchio salad	5	
	Chips	5	
	Extra spuds, Yorkie, gravy	0	
	1 , , , , , ,	-	

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.