THE
QUEEN'S HEAD
BROAD CHALKE

DRAUGHT	Rude Giant, Lager *4.5%* GF	2.80 / 5.50
	Mahou *4.8%*	3.20 / 6.20
	Tribute, Pale Ale *4.2%*	2.70 / 5.50
	Rude Giant, Best *4.0%* GF	2.70 / 5.50
	Rude Giant, Session IPA *4.3%* GF	3.10 / 6.00
	Guinness *4.1%*	3.40 / 6.60
	Kicking Goat, Cider 4.8%	3.25 / 6.30
	Kronenbourg 1664 *0%*	3.20 / 6.20
STARTERS	Chorizo Scotch Egg, Chipotle Mayo	10
	Duck Liver Parfait, Green Peppercorn, Red Onion Chutney, Sourdough Toast	9.5
	Padron Peppers, Chilli Salt	7.5
	Soup of The Day, Flatbread	8
	Sausage Roll, Red Onion Chutney, Mustard Mayo	9
	Chilli + Lime Squid, Spring Onions + Sriracha Mayo	10
PUB BANGERS	Beer Battered Fish, Chips, Mushy Peas, Tartare, Curry Sauce	23
	English Rose Veal Liver, Bacon, Mash, Onions, Greens, Gravy	24
	Double Cheeseburger, American Cheese, Gherkin, Slaw, Chips	21
	Handmade Shortcrust Pie, Mash, Greens + Gravy	25
MAINS	Pritchett's Butcher Sausages, Mash, Greens, Blackberry Gravy	22
	Grilled Chicken Breast, Mushroom + Tarragon Sauce, Crushed New Potatoes, Watercress	22
	Dry Aged Sirloin Steak, Peppercorn Sauce, Fries, Watercress	29.50
	Grilled Hispi Cabbage, Mash, Mushroom + Tarragon Sauce	17
	Moules Mariniere, Flatbread, Fries	22
SIDES	Chips	5
	Truffle + Parmesan Waffle Fries	7
	Buttered New Potatoes	6
	Mixed Salad	5
	Caramelised Leeks, Gruyere Cheese, Breadcrumbs	6
PUDDINGS	Sticky Toffee Pudding, Vanilla Ice Cream	8.5
	Lemon + Pistachio Cake, Chantilly Cream	8.5
	Apple + Blackberry Crumble Tart, Ice Cream	8.5
	Affogato (Add A Shot Of Cazcabel + 4.5)	6
	Ice Cream (Per Scoop)	3
	Sorbet (Per Scoop)	3

On Your Bill You'll Find A Discretionary 12.5% Service Charge.
100% Of Which Gets Split Fairly With Everyone Who Works Here.

Please Ask The Squad If You Would Like To Know About The Allergens Present In Our Food.

CELLAR

ROSE

Mont Rocher Rosé 2024 *Pays d'Oc, France*	**9 / 30**
Palm Par l'Escarelle 2024 ORG *Provence, France*	**9.5 / 35**
Wraxall, English Rosé 2023 *Somerset, England*	**38**
Palm Par l'Escarelle 2024 MAGNUM ORG *Provence, France*	**68**
Château l'Escarelle, Les Deux Anges 2024 ORG *Provence, France*	**44**
Château l'Escarelle, Les Deux Anges 2024 MAGNUM ORG *Provence, France*	**95**

RED

Merlot, Orée Sauvage 2024 *Pays d'Oc, France*	**8 / 29**
Tempranillo, Finca Manzanos 2024 *Rioja, Spain*	**9 / 32**
Pinot Noir, Mougeottes 2023 *Pays d'Oc, France*	**9.5 / 34**
Malbec, La Gran Bestia 2024 *Mendoza, Argentina*	**9.5 / 35**
Garnacha, Tempranillo & Syrah, El Otro 2023 *Cariñena, Spain*	**32**
Côtes du Rhône, Dom. De La Berthete 2023 *Côtes du Rhône, France*	**35**
Bordeaux Superieur, Château Minvielle 2022 *Bordeaux, France*	**36**
Primitivo, Electric Bee 2023 *Puglia, Italy*	**36**
Old Vine Shiraz, Thistledown 'Gorgeous' 2022 *McLaren Vale, Australia*	**40**
Valpolicella, Allegrini 2024 *Verona Italy*	**42**
Beaujolais Cru, Château de Fleurie 2022 *Beaujolais, France*	**42**
Lalande de Pomerol, Plaisir de Siaurac 2022 *Bordeaux, France*	**42**
Bourgogne Rouge, Domaine Chitry 2023 *Burgundy, France*	**45**
Barolo, Castagni 'Reverdito' 2018 *La Morra, Italy*	**55**
La Rioja Alta, Ardanza Reserva 2017 *Rioja, Spain*	**60**
Piedlong, Famille Brunier 2020 *Châteauneuf-du-Pape, France*	**65**
Pinot Noir, Talley Estate 2021 *California, USA*	**65**

SPARKLING

Prosecco, Bella Modella NV *Veneto, Italy*	**7.50 / 30**
Cava, Peralada, Stars Brut Reserva ORG *Penedes, Spain*	**32**
Le Roc Ambulle, Pet Nat Rosé 2022 ORG *Fronton, France*	**35**
Crémant de Limoux, Maison Antech, Cuvée de Françoise NV *Languedoc, France*	**40**
Furleigh Estate, Classic Cuvée 2017 *Dorset, England*	**55**
Bollinger, Special Cuvée NV *Champagne, France*	**100**

WHITE

Grillo, Cantine Paolini 2024 ORG *Sicily, Italy*	**8.75 / 32**
Chardonnay, Montsablé 2024 *Haute Vallée l'Aude, France*	**8.75 / 32**
Picpoul de Pinet, Ornezon 2024 *Languedoc, France*	**8.75 / 32**
Sauvignon Blanc, Kukupa 2024 *Marlborough, New Zealand*	**9.50 / 35**
Pinot Grigio, Orsino 2024 *Veneto, Italy*	**29**
Chardonnay, Macabeo, El Otro Blanco 2023 *Cariñena, Spain*	**32**
Chenin Blanc, The Post Tree 2024 *Swartland, South Africa*	**32**
Rioja Blanco, Gatito Loco 2023 ORG *Rioja, Spain*	**32**
Grüner Veltliner, Funkstille 2023 *Niederösterreich, Austria*	**34**
Gavi del Comune di Gavi 2023 Produttori de Gavi, Mille951 *Piedmont, Italy*	**39**
Albariño, El Camarón 2023 *Rías Baixas, Spain*	**40**
The Daily August Riesling, August Kesseler 2023 *Rheingau, Germany*	**45**
Petit Chablis, Courtault Michelet 2023 *Burgundy, France*	**47**
Sancerre, Domaine Arnaud & Stephanie Dezat 2023 *Loire, France*	**50**
Mâcon, Christophe Cordier 2022 *Burgundy, France*	**54**
Chablis 1er Cru, Adrien Defaix 2022 *Burgundy, France*	**60**
Condrieu 'La Berne'Lionel Faury, 2023 *Côtes du Rhône, France*	**74**

BOOZE-FREE SPARKLING

Éclat Sparkling, Wednesday's Domaine *La Mancha, Spain*	**30**
Élan Rose, Wednesday's Domaine *La Mancha, Spain*	**28**
Piquant White, Wednesday's Domaine *La Mancha, Spain*	**28**
Vignette Red, Wednesday's Domaine *La Mancha, Spain*	**28**

PUDDING

Chateau Briatte, Sauternes 2021 *Bordeaux, France*	**7.5 / 32**
Quady, Elysium Black Muscat 2023 *California, USA*	**8 / 34**
Dulce Enero Ice Wine, Altolandon 2022 *Manchuela, Spain*	**8 / 40**
Fino Sherry, Cesar Florido NV *Jerez, Spain*	**7 / 28**
Cream Cruz del Mar, Cesar Florido NV *Jerez, Spain*	**7 / 28**
Pedro Ximinez, Emilio Hidalgo NV *Jerez, Spain*	**8 / 34**
Kopke Ruby Port	**9**
Kopke LBV Port	**9**
Kopke 10yr Old Tawny Port	**9**