

THE QUEEN'S HEAD BROAD CHALKE

DRAUGHT

Thatchers Gold, Cider 4.8%	3.15 / 6.10
Rude Giant, Lager 4.5% GF	3.25 / 6.30
Rude Giant, Session IPA 4.3%	3.50 / 6.80
Guinness 4.2%	3.75 / 7.30
Rude Giant, Best Bitter 4.0%	3.00 / 5.80
Rude Giant, Juicy IPA 4.8%	2.85 / 5.80
Tribute Pale Ale, Ale 4.2%	3.05 / 5.90
Mahou, Lager 4.8%	3.50 / 6.80
Kicking Goat, Cider 4.8%	3.65 / 6.30

BOOZE-FREE

Guinness 0.0%	6.8
Thatchers Zero	6
Kronenbourg 1664 0.0%	3 / 6
Moretti 0%	4
Éclat Sparkling, Wednesday's Domaine (Bottle)	30
Piquant White, Wednesday's Domaine (Bottle)	28
Vignette Red, Wednesday's Domaine (Bottle)	28
Elan Rose, Wednesday's Domaine (Bottle)	28

STARTERS

Westcombe Rarebit Croquettes, Sauce Soubise, Pickled Pear	9.5
Pork + Chorizo Scotch Egg, Lemon + Thyme Mayo	10
Chalk Stream Trout Rilletes, Lemon + Parsley Butter, Focaccia	12
Pea + Chalke Valley Watercress Soup, Crème Fraiche, Artichoke Crisps	9
Padron Peppers, Sherry Vinegar, Sea Salt	8
Prosciutto Di Parma, Cornichons, Watercress	12
Beetroot Carpaccio, Grilled Goat's Cheese, Sauce Vierge	10
Soy + Ginger Squid, Lime + Coriander Mayo	10

ROASTS

Roast Beef, Horseradish Sauce	23 / 25
Roast Pork Belly, Apple Sauce	23 / 25
Roast Lamb Leg, Mint Sauce	23 / 25
Vegetable + Lentil Loaf	21

All Served With: Roasties, Carrot + Swede Mash, Creamed Leeks, Stuffing, Greens, Yorkshire Pudding + Gravy

MAINS

Double Cheeseburger, Lettuce, Pickles, Slaw, Chips	22
Beer Battered Haddock, Tartare Sauce, Smashed Peas, Curry Sauce, Chips	23
Handmade Shortcrust Pie, Mash, Greens, Gravy	26
Grilled Chicken Caesar Salad, Anchovies, Croutons, Parmesan	21.5
Charred Hispi Cabbage, Tahini, Lime, Chilli, Fregola Pasta	21.5

SIDE DISHES

Extra Roast Spuds, Yorkie, Gravy	0	Asparagus, Sauce Soubise, Chicory	8.5
Chips	5	Buttered Swiss Chard + Goat's Cheese	8.5
Mixed Leaf Salad	5		

Please ask about any allergens present in our food and do let us know if you have any allergies. We cannot fully guarantee the absence of cross contamination.

On your bill you'll find a discretionary 12.5% service charge, all of which is split fairly with everyone who works here and the business does not make any deductions.

THE QUEEN'S HEAD BROAD CHALKE

PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	10
Chocolate + Orange Mousse, Mint Mascarpone	10
Dorset Blue Vinny, Crackers	10
Affogato Espresso + Stracciatella Ice Cream, Biscuit (+4 Boozy Shot)	8
Sgroppino Lemon Sorbet + Vodka	10

OUR FAVOURITE ICE CREAM IN THE WORLD, BRICKELL'S FROM SOMERSET

	<i>1,2 or 3 Scoops</i>
Chocolate	4 / 6 / 8
Roasted Strawberry	4 / 6 / 8
Vanilla Bean	4 / 6 / 8
Salted Caramel	4 / 6 / 8

SORBET

	<i>1,2 or 3 Scoops</i>
Mango	4 / 6 / 8
Lemon	4 / 6 / 8
Rhubarb	4 / 6 / 8

PUDDING WINE

	<i>glass / bottle</i>
Chateau Briatte, Sauternes 2021 <i>Bordeaux, France</i>	7.5 / 32
Quady, Elysium Black Muscat 2022 <i>California, USA</i>	8 / 34
Michele Chiarlo, Nivole Moscato d'asti 2023 <i>Piedmont, Italy</i>	7 / 29
Cockburn's Special Reserve Port	9

A NOTE ABOUT THE BEST BUTCHER WE'VE EVER WORKED WITH – WALTER ROSE & SON

Walter Rose & Son are a fifth-generation family butcher based in Devizes. They work with a network of British farmers who share their commitment to high-welfare, responsibly reared livestock.

They are the best butcher we've ever worked with which is why we're proud to work with them and serve their produce on our menu.

DID YOU KNOW?

The Queen's Head has stood in the heart of Broad Chalke for centuries, serving a village with roots dating back to Saxon England (around 900 AD).

Broad Chalke appears in the Domesday Book of 1086, and the historic All Saints Church includes parts built in the 13th century.

The surrounding Chalke Valley has been shaped by farming and settlement for over a thousand years, much of it unchanged to this day.