

THE QUEEN'S HEAD BROAD CHALKE

DRAUGHT

Thatcher's 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
Thatcher's 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
West End Farm Pork Belly Fritter, Wild Garlic	10.5
Soy + Ginger Squid, Lime + Coriander Mayo	10

MAINS

Lamb Rump, Leeks, Butterbeans, Artichoke, Jus	29
Grilled Chicken Caesar Salad, Anchovies, Croutons, Parmesan	21.5
8oz Dry Aged Hanger Steak, Garlic Butter, Watercress, Fries	32
Chicken Schnitzel, Wild Garlic Cream Sauce, Bitter Leaf Salad	24
Chalk Stream Trout Fillet, New Forest Asparagus, Swiss Chard, Pea Velouté	27
Charred Hispi Cabbage, Tahini, Lime, Chilli, Fregola Pasta	21.5

PUB BANGERS

Double Cheeseburger, Lettuce, Pickles, Slaw, Chips	22
Beer Battered Haddock, Tartare Sauce, Smashed Peas, Curry Sauce, Chips	23
Walter Rose Sausages, Mash, Greens, Onion Gravy	22
Quarr Cross Venison Steak Frites, Peppercorn Sauce, Salad	24
Handmade Shortcrust Pie, Mash, Greens, Gravy	26

SIDE DISHES

Chips	5	Mixed Leaf Salad	5
Garlic, Rosemary + Parmesan Fries	7	Asparagus, Sauce Soubise, Chicory	8.5
Wild Garlic Creamed New Potatoes	6	Buttered Swiss Chard + Goat's Cheese	8.5
Garlic + Chilli Greens	6		

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.

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PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	10
Chocolate + Orange Mousse, Mint Mascarpone	10
Crème Brulée Tart, Rhubarb Sorbet	10
Dorset Blue Cheese, Crackers	10
Affogato Espresso + Stracciatella Ice Cream, Biscuit (+4 Boozy Shot)	8
Sgroppino Lemon Sorbet + Vodka	7

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.