

GLUTEN
FREE
A LA CARTE
MENU



*All our prices are inclusive of VAT at the prevailing rate.
Please ask our staff about the ingredients used in our dishes and any allergen information.
A discretionary service charge of 12.5% will be added to your final bill.
Many of these dishes can make gluten or dairy free. Please ask on arrival.
(v) - Vegetarian (vg) - Vegan*

S M A L L P L A T E S

SOUP OF THE DAY £6

Homemade soup, Ciabatta Bread, Butter

HALLOUMI BITES £5

Sweet Chilli Sauce

BARBEQUE CHICKEN WINGS £7

Marinated Barbecue Chicken Wings, House Slaw, Served with Piri Piri, BBQ & Garlic Dips

CHICKEN LIVER PARFAIT £7

Caramelised Onion Chutney, Ciabatta

GAMBAS AL AJILLO £8

Prawns served in Garlic & Chilli Oil, Ciabatta

CAMEMBERT £8.5

Garlic & Rosemary Infused Camembert, Ciabatta

CEASAR SALAD £6

(CAN BE MADE AS A MAIN FOR) £11

Anchovies, Caesar Dressing, Parmesan

Add Grilled Chicken £3

Add Halloumi £2

1 0 I N C H S T O N E B A K E D P I Z Z A S

M A R G H E R I T A P I Z Z A £ 9

Additional Toppings - 50p each

PEPPERONI

MUSHROOMS

TRUFFLE OIL

GOATS CHEESE

MIXED PEPPERS

ONIONS

BBQ CHICKEN

OLIVES

HAM

FRESH CHILLI

CHORIZO

PARMA HAM

SPINACH

PINEAPPLE

BALSAMIC DRIZZLE

EXTRA MOZZARELLA

MAIN COURSES

LAMB SHANK

£19.5

Mint infused lamb shank, Chive mash potato, seasonal vegetables, Minted Jus

CHICKEN SUPREME

£18

Chicken Supreme, Mustard Mash, mixed sautéed vegetables, Wild Mushroom Sauce

FISH & CHIPS

£17

Fish & chips, Minted Mushy peas, Tartar Sauce

CHESTERTON CHEESEBURGER

£16

8oz Beef burger, house fries, coleslaw

FISH OF THE DAY

Market
Price

This is a description of the item on the menu. List all of the ingredients and details here.

28 DAY DRY AGED SIRLOIN STEAK

£28

8oz, 28 Day Dry Aged Sirloin Steak, Triple cooked chips, Flat Mushroom, Tomato

SIDES & SAUCES

SAUTEED GREENS

£3

FRENCH FRIES

£3

PEPPERCORN SAUCE

£2

SWEET POTATO FRIES

£3.5

RED WINE SAUCE

£2

TRUFFLE FRIES

£3.5

BEARNAISE SAUCE

£2

HOUSE SALAD

£2

D E S S E R T S

CHEESECAKE OF THE DAY	£7	ICE CREAM SELECTION	£5
APPLE CRUMBLE		AFFOGATTO	
Spice apple crumble, crème anglaise	£7	Espresso, Vanilla Ice cream, Biscuit	£6
LEMON POSSET	£6	CHOCOLATE BROWNIE	£7
Sicilian lemon posset		Raspberry Coulis, Vanilla Ice Cream	

C H E E S E M E N U

3 CHEESES	£11		5 CHEESES	£15
BLUE STILTON		FROMAGE DE CHÈVRE AFFINÉ		SMOKED COTSWOLDS BRIE
This Cheese has a rich tangy flavour & velvety soft texture that makes it melt in the mouth		Bright Tangy & Lactic, Made from Goats Milk		Soft & Buttery, made using organic milk smoked over Applewood for 4 hours
	COMTÉ		EXTRA MATURE CHEDDAR	
	Dense, yet creamy, maintains a distinctly grassy characteristic		Tangy, full flavoured, well rounded profile	

W I N E B Y T H E G L A S S

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