

A L A C A R T E

M E N U



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
Certain Dishes can be made Gluten Free on request

S M A L L P L A T E S

SOUP OF THE DAY (V)	£6.5
Homemade Soup, Ciabatta Bread, Butter	
HALLOUMI BITES (V)	£5
Lightly Breaded Halloumi Bites, Sweet Chilli Sauce	
BREAD & OLIVES (V)	£7.5
Selection of Breads, Balsamic, Olive Oil, Hummus & Guacamole	
CHICKEN WINGS	£8
Chicken Wings, Aioli, Rocket Salad, Balsamic Glaze	
LAMB KOFTA SKEWER	£8
Lamb Kofta Skewer, Flatbread, Rocket Salad & Minted Yoghurt Sauce	
CHICKEN & APRICOT TERRINE	£8
Chicken & Apricot Terrine, Black Garlic Mayonnaise, Ciabatta	
GAMBAS AL AJILLO	£8
Prawns served in Garlic & Chilli Oil, Ciabatta	
CREAMY WILD MUSHROOMS (V)	£7.5
Sautéed Creamy Wild Mushrooms, Grilled Ciabatta, Rocket Salad, Balsamic Glaze	
ARTICHOKE SALAD (V)	£7.5
(CAN BE MADE AS A MAIN FOR)	£12
Artichoke, Mediterranean Vegetables, Mixed Leaf, Barley, Balsamic Reduction	
ADD GOATS CHEESE	£2

MAIN COURSES

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HERB CRUSTED RACK OF LAMB **£24**

Herb Crusted Rack of Lamb, Fondant Potato, Heritage Carrots, Minted Jus

GARLIC & THYME
ROAST CHICKEN BREAST **£19.5**

Roast Chicken Breast, Potato Puree, Pine Nuts, Tenderstem Broccoli, Kale, Black Cherry Jus

ALE BATTERED HADDOCK & CHIPS **£18**

Ale Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartar Sauce

CHESTERTON CHEESEBURGER **£17**

Aberdeen Angus Beef Burger, Burger Sauce, Tomato, Baby Gem Lettuce, Mature Cheddar Cheese, House Fries, Coleslaw, Brioche Bun

SWORDFISH SUPREME **£20**

Swordfish Fillet, Crushed New Potatoes, Chilli Greens, Tomato & Pepper Salsa

VEGETABLE WELLINGTON (V) **£17.5**

Vegetable Wellington, Paprika Parmentier Potatoes, French Beans, White Wine Sauce

FILLET STEAK MILANESE **£24**

Breaded & Tenderised Fillet Steak, Creamy Mushroom Sauce, Spaghetti, House Salad

DUCK À L'ORANGE **£24**

Confit Duck Leg, Plain Mash Potato, Heritage Carrots, Grilled Asparagus, Grand Marnier Sauce

SIDES & SAUCES

SAUTÉED SEASONAL GREENS	£3	FRENCH FRIES	£3
RED WINE SAUCE	£3	SWEET POTATO FRIES	£3
PEPPERCORN SAUCE	£2.5	TRUFFLE FRIES	£3.5
BEARNAISE SAUCE	£2.5	TRUFFLE CHIPS WITH PARMESAN	£4
HOUSE SALAD	£2.5		

DESSERTS

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CHEESECAKE OF THE DAY

£7.5

We change our cheesecake regularly to keep things fresh

BELGIAN CHOCOLATE BROWNIE (V)

£7.5

Belgian Chocolate Brownie, Vanilla Ice Cream

SPICED APPLE STRUDEL (V)

£7.5

Spiced Apple Strudel, Crème Anglaise

VANILLA INFUSED PANNA COTTA (V)

£7

Vanilla Infused Pannacotta, Summer Berries

AFFOGATTO (V)

£6

Espresso, Vanilla Ice Cream & Biscotti

CHEESE MENU

3 CHEESES

£11

BLUE STILTON

This Cheese has a rich tangy flavour & velvety- soft texture that makes it melt in the mouth

FROMAGE DE

CHÈVRE AFFINÉ

Bright Tangy & Lactic, Made from Goat's Milk

SMOKED COTSWOLDS BRIE

Soft & Buttery, made using organic milk smoked over Applewood for 4 hours

COMTÉ

Dense, yet creamy, maintains a distinctly grassy characteristic of an Alpine wheel

EXTRA MATURE CHEDDAR

Tangy, full flavoured & well rounded profile

5 CHEESES

£15

DESSERT WINE

CASTENAU DE SUDUIRAT,
FRANCE (50ML)

£7

PEDRO XIMENEZ,
MONTEGUIDO, SPAIN (50ML)

£7

TOKAJI LATE HARVEST,
HUNGARY (50ML)

£9

PORT SPECIAL RESERVE,
GAIA, PORTUGAL (50ML)

£7

MOSCATO D'ASTI, PRUNOTTO,
PIEDMONT, ITALY (50ML)

£9
