

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.
(v) – Vegetarian (vg) – Vegan (gf) – Gluten Free
Certain Dishes can be made Gluten or Dairy Free on request. Please ask on arrival

S M A L L P L A T E S

SOUP OF THE DAY (V) (VG) £6

Homemade Soup, Ciabatta Bread, Butter

HALLOUMI BITES (V) (GF) £6.5

Lightly Breaded Halloumi Bites, Sweet Chilli Sauce

BREAD & OLIVES (V) £8

Selection of Breads, Balsamic Olive Oil, Mixed Mediterranean Olives, Hummus & Guacamole

CHICKEN TIKKA SIZZLER £8.5

Marinated Chicken Tikka, Flatbread, Mint & Coriander Dip

LOBSTER & PRAWN TARTARE £9.5

Lobster, Prawn, Avocado, Grilled Buttery Brioche Bread, Chilli, Dill, Parsley & Apple Salad

SIGNATURE PRAWN ARRABBIATA £8

Prawns served in Arrabbiata Sauce, Crumble Greek Feta, Warm Ciabatta

ROAST BEETROOT WEDGES (V) (VG) (GF) £7.5

Roast Beetroot Wedges, Goat Cheese Mousse, Candied Walnuts, Balsamic Glaze

LEBANESE CRISPY FALAFEL & HUMMUS (V) (VG) £7.5

Falafel, Hummus, Crispy Chickpeas, Flatbread, Herb Oil

CAESAR SALAD (V) £7

(CAN BE MADE AS A MAIN FOR) £12

Romaine Lettuce, Anchovies, Croutons, Caesar Dressing, Parmesan

ADD GRILLED CHICKEN £4

ADD BACON £2

ADD HALLOUMI £3



MAIN COURSES

HERB CRUSTED RACK OF LAMB **£24**

Herb Crusted Rack of Lamb, Garlic Mash Potato, Heritage Carrots, Minted Jus

CREAMY BUTTER CHICKEN **£19**

Creamy Butter Chicken, Basmati Rice, Flatbread

SMOKED DUCK LEG (GF) **£23**

Smoked Confit Duck Leg, Heritage Carrots, Dauphinoise Potato, Blackberry Sauce

8OZ SIRLOIN STEAK (GF) **£30**

28-Day Aged, Grass Fed & Hand Cut British Beef, Hand Cut Triple Cooked Chips, Vine Tomatoes, Burnt Onion Puree

6OZ FILLET STEAK (GF) **£36**

28-Day Aged, Grass Fed & Hand Cut British Beef, Hand Cut Triple Cooked Chips, Vine Tomatoes, Burnt Onion Puree

ALE BATTERED HADDOCK & CHIPS (DF) **£18.5**

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

PAN -FRIED SEABASS (GF) **£21**

Pan Fried Seabass, Sautéed Potato & Chorizo, Savoy Cabbage, White Miso Sauce

VEGETABLE WELLINGTON (V) (VG) (DF) **£17.5**

Vegetable Wellington, Paprika Parmentier Potatoes, French Beans, Vegan Jus

MAIN COURSES

LINGUINE WILD MUSHROOMS PASTA £17

Linguine Pasta, Wild Mushrooms, Truffle Creamy White Sauce, Parmesan

CHESTERTON CHEESEBURGER £17

Aberdeen Angus Beef Burger, Mayonnaise, Crispy Onion, Bacon, Baby Gem Lettuce, Mature Cheddar Cheese, House Fries, Coleslaw, Brioche Bun

VEGETABLE 1/4 POUND BURGER (V) (VG) (GF) (DF) £16

Mixed Vegetable Burger, Baby Gem Lettuce, Tomato Relish, House Fries, Asian Soy & Sesame Coleslaw, Vegan Bun

SIDES & SAUCES

SAUTÉED SEASONAL GREENS (V) (VG) (GF)	£3
STILTON SAUCE (V)	£3
PEPPERCORN SAUCE	£2.5
BEARNAISE SAUCE (V)	£2.5
HOUSE SALAD (V) (VG) (GF) (DF)	£2.5
FRENCH FRIES (V) (VG) (GF) (DF)	£3
SWEET POTATO FRIES (V) (VG) (GF) (DF)	£3
TRUFFLE FRIES (V) (VG) (GF) (DF)	£3.5
MASALA FRIES (V) (VG) (GF) (DF)	£3.5
PARMESAN, TRUFFLE, PARSLEY TRIPLE COOKED CHIPS (GF)	£4.5
PAPRIKA PARMENTIER POTATOES (V) (VG) (GF) (DF)	£4.5

D E S S E R T S

SALTED CARAMEL CHEESECAKE (V) Vanilla Cheesecake, Salted Caramel Drizzle	£8
BELGIAN CHOCOLATE BROWNIE (V) Belgian Chocolate Brownie, Vanilla Ice Cream	£7.5
SPICED APPLE CRUMBLE (V)(NUTS FREE) Spiced Apple Crumble, Creme Anglais	£7.5
COCONUT PANNACOTTA (V) (GF) (NUTS FREE) Coconut Pannacotta, Passionfruit & Mango Salsa	£7
AFFOGATTO (V) Espresso, Vanilla Ice Cream & Biscotti	£6
TIRAMISU MARTINI (V) Mascarpone Cream, Kalhua Liqueur & Espresso Infused Sponge Fingers	£7.5
SELECTION OF ICE CREAM OR SORBET (V) Ask our member of staff which flavours are available	£3 PER SCOOP

DESSERTS

CIH

CHEESE MENU

(V)

3 CHEESES £13

5 CHEESES £17

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

SERVED WITH QUINCE JELLY, HONEYCOMB, PECAN WALNUTS,
SELECTION OF GRAPES, CELERY STICKS

DESSERT WINE

MOSCATEL NATURALMENTE
DULCE, FINCA ANTIGUA,
SPAIN (50ML)
£6

PEDRO XIMENEZ,
MONTEGUIDO, SPAIN (50ML)
£7

TOKAJI LATE HARVEST,
HUNGARY (50ML)
£9

PORT LBV, FERREIRA,
PORTUGAL (50ML) £7.5

RASTEAU, DOM DE
BEAURENARD, ORGANIC,
FRANCE (50ML) £8
