

SHARING BOARDS	BAKED GARLIC INFUSED CAMEMBERT (V) 16.00
	Served with warm breads and a red onion chutney
	ADD CRANBERRY & BACON 1.00
	WARM BREADS (V) 8.00
	Served with a balsamic vinegar and extra virgin olive oil

STARTERS	SOUP OF THE DAY 6.50
	PORK TRIO 8.00
	Crispy belly pork, black pudding bon bon & oriental pork dumpling with a crisp apple salad
	CREAMY MUSHROOM & TARRAGON PIE (V) 6.00
	With a crunchy filo pastry top
	CLASSIC MOULES MARINIERE 8.00
	Flavoured with garlic and creamy white wine sauce, served with bread
BANG BANG CHICKEN 7.00	
Spicy crispy chicken in a sweet & spicy sauce	
PAN FRIED BUTTERFLY TIGER PRAWN & SCALLOP 10.00	
In a chilli, chorizo and garlic butter with a ciabatta crisp	

MAIN COURSE	STUFFED BELLY PORK 20.00
	With sage and onion, wholegrain mustard mash, greens and cider gravy
	CRISPY CHICKEN SUPREME 18.00
	Bacon parmentier potatoes, tenderstem broccoli and cheesy wholegrain mustard sauce
	SLOW ROASTED LAMB SHANK 22.00
	Garlic mash potato, greens and a minted gravy
	VEGAN SMOKEY MIXED BEAN & RED PEPPER HOT POT 14.00
	Served with seasonal vegetables
	PAN FRIED SEA BASS 20.00
	With roasted new potatoes and asparagus with a white wine sauce
	CHEF'S PIE OF THE DAY 15.00
Chunky chips or mash potato, garden peas and gravy	
BATTERED COD FILLET 15.00	
Chunky chips and mushy or garden peas	
SWEET CHILLI CRISPY CHICKEN 16.00	
Egg fried rice and giant tortilla chips	
CLASSIC MOULES MARINIERE 16.00	
Flavoured with garlic and creamy white wine sauce, served with fries	
CHEF'S CURRY OF THE WEEK 17.00	
Pilau rice & naan bread, choice of chicken breast or king prawns	

FROM THE GRILL	100Z RIBEYE STEAK	25.50
	With chunky chips, grilled tomato, flat mushroom	
	10oz GAMMON STEAK	15.00

Served with chunky chips, grilled pineapple, egg, tomato, flat mushroom

SAUCES	PEPPERCORN SAUCE	4.00
	BLUE CHEESE SAUCE	4.00

BURGERS	All served on all served on a Brioche bun, (Gluten Free brown bun available) iceberg lettuce, beef tomato and fried onions	
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	THE CHET BURGER	16.00
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Cheese burger with BBQ sauce, streaky smoked bacon, served with fries and coleslaw

	CHEESE BURGER	15.00
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Served with skin on fries and homemade coleslaw

	CHICKEN BURGER	15.00
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Served with skin on fries and homemade coleslaw

PIZZA	CHEESY GARLIC BREAD (V)	13.00
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	MARGHERITA (V)	13.00
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	MEAT FEAST	16.00
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Chorizo, shredded beef, streaky smoked bacon and cajun chicken

	CLASSIC VEGETARIAN (V)	14.00
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Tender stem broccoli, spinach, red onion and mushroom

	SPICY	16.00
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Spicy chicken, BBQ sauce, red onion and jalapeños

SIDES	HALLOUMI FRIES	7.00
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	MASH POTATO	4.00
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	SKIN ON FRIES	4.00
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	ONION RINGS	4.00
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	GARLIC BREAD	3.00
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	CHEESY GARLIC BREAD	4.00
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	PARMESAN & TRUFFLE FRIES	6.00
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	GREEN VEGETABLES	4.00
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	SIDE SALAD	3.50
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	CHUNKY CHIPS	4.00
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	OLIVES	5.00
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	BBQ BEANS	4.00
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	SWEETCORN	4.00
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	COLESLAW	3.00
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**VEGAN &
VEGETARIAN**

All meals are vegan and vegetarian, please state which when ordering

VEGAN COTTAGE PIE (VG) Served with seasonal vegetables	14.00
VEGAN CURRY OF THE WEEK (VG) With pilau rice and naan bread	14.00
MOVING MOUNTAIN BURGER (VG) Iceberg lettuce, beef tomato, fried onion on a brioche bun and skin on fries	15.00
SMOKEY MIXED BEAN & RED PEPPER HOT POT (VG)	14.00
CLASSIC VEGETARIAN PIZZA (V) Tenderstem broccoli, spinach, red onion and mushroom. Vegan or mozzarella cheese	14.00
CRISPY FRIED QUORN (VG) With sweet chilli sauce and fried rice	14.00

**SANDWICHES
SERVED
12-4 ONLY**

All served on a ciabatta with salad garnish and homemade coleslaw

CAJUN CHICKEN Garlic mayo and iceberg lettuce	9.95
STREAKY SMOKED BACON Iceberg lettuce and tomato	8.95
BEER BATTERED FISH FINGER Iceberg lettuce and tartar sauce	9.95
RIBEYE STEAK AND FRIED ONION SANDWICH	14.00
CRISPY HALLOUMI AND SWEET CHILLI SAUCE (V)	9.95
STREAKY SMOKED BACON, BRIE AND CRANBERRY	9.95

**LOADED
FRIES**

Skin on fries, topped with spring onion, jalapeños, mozzarella, mayo and sriracha mayo. Select one topping below:

CAJUN CHICKEN	8.95
STREAKY SMOKED BACON	8.95
SHREDDED BBQ BEEF	8.95
PESTO HALLOUMI (V)	8.95
GARLIC KING PRAWNS	9.95
CHORIZO	8.95
LOADED NACHOS WITH SALSA, JALAPEÑOS & MOZZARELLA (V)	8.00

DESSERTS

CAPPUCINO CRÈME BRÛLÉE	7.00
Served with Amaretti biscuits	
CHOCOLATE FONDANT	7.00
With pistachio ice cream	
TREACLE SPONGE	7.00
Served with custard	
STICKY TOFFEE PUDDING (GF)	7.00
Served with custard	
WARM CHOCOLATE BROWNIE (VG)	7.00
Served with ice cream	
CHEESECAKE OF THE WEEK	7.00
Served with ice cream	
SUNDAE OF THE WEEK	8.95
THE CHETWYND CHEESE BOARD	11.00
Smoked cheddar, brie, stilton, red onion chutney, grapes, celery & biscuits	

HOT DRINKS

LIQUOR
COFFEE
FROM 7.95

BAILEYS
COINTREAU
DRAMBUIE
DISARONNO
JAMESONS
TIA MARIA

TEA
POT OF TEA

ENGLISH BREAKFAST TEA 3.00
EARL GREY TEA 3.00
MINT TEA 3.00

COFFEE

WHITE COFFEE 3.20
AMERICANO 3.20
CAPPUCINO 3.20
LATTE 3.20
ESPRESSO 3.20

COFFEE

LUXURY HOT CHOCOLATE 5.95
With cream & marshmallows
LUXURY HOT CHOCOLATE 7.95
With Baileys