

The CHESTERFIELD ARMS

BAR SNACKS

Gordal olives (vg)	4.50
Sausage roll, HP sauce	6.50
Scotch egg, mustard mayonnaise	6.00

STARTERS

Tiger prawn cocktail, avocado, brown bread	11.00
Smoked chicken Waldof salad, crackling, blue cheese dressing	9.00
Roast wild mushrooms, poached duck egg, celeriac, truffle, crispy leeks (v)	10.50
Burrata, roast tomatoes, harissa, basil, salted cracker (v)	12.00
Scallop Thermidor, samphire, paprika fleurons	12.50

ROASTS

All served with roast potatoes, grilled hispi cabbage, maple-roasted carrots, Yorkshire pudding (excluding vegan roast), gravy

Beef wellington	35.00
Roast chicken, bread sauce	17.00
Roast pork belly, Bramley apple sauce	17.00
Vegan Wellington (vg)	17.00

MAINS

Cider-battered fish & chips, pea puree, tartare sauce	17.00
Miso Caesar, grilled asparagus, seaweed burnt leek crumb (vg)	16.00
Grilled sea bass, roast baby potatoes, chorizo, spinach, lemon dressing	19.00
Cauliflower steak, curry sauce, burnt onions, crispy leaves (vg)	16.50
Rib & flank burger, smoked cheese, bacon jam, gem, rosemary fries	17.00

SIDES

New potatoes, mint & caper butter (v)	6.00
Harissa broccoli, lemon oil (vg)	6.50
Cauliflower cheese	6.00
Triple cooked chips (vg)	6.00
Roast potatoes	6.00
Truffle & Parmesan fries	6.50
Mixed salad, toasted sesame dressing (vg)	6.00

DESSERTS

Sticky toffee pudding, butterscotch sauce, clotted cream ice cream (v)	7.00
Chocolate mousse, cherries, cocoa nib crisp (v)	7.00
Selection of ice cream & sorbets (v)	2.00
Seasonal cheese board, spiced pear chutney, truffle honey, salted cracker (v)	12.00



SCAN THE QR
- for allergen
& kcal info,
or ask a member
of the team for
a calorie menu.

Adults need around 2000 kcal a day.

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/ debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team for more info.