

# The CHESTERFIELD ARMS

## SNACKS & SMALL PLATES

Warm sourdough & butter (v) 5.9   Gordal olives (vg) 5.7  
 Braised beef rib pasty 8.5  
 Scotch egg, mustard mayo 8  
 Sausage roll, HP sauce 8.5  
 Crispy buttermilk fried chicken, Korean BBQ sauce 10.5  
 Hummus, charred Padrons, siracha sauce, crispy giant corn (vg) 10.1

Seared scallops, barley, caramelised cauliflower, samphire, clam  
 velouté 14.20  
 Somerset charcuterie, apple borretane onions, marinated mini figs 14.3  
 Charred mushroom shawarma, coconut yoghurt, pickled guindillas, mint  
 & radish salad (vg) 12.2  
 Baked Camembert, apple & cider brandy chutney, roast garlic & seed  
 clusters, warm sourdough (v) 20

## MAINS

Braised beef rib, onion & chestnut mushroom pot pie, mash, charred  
 cabbage, gravy 20.5  
 Roast duck breast, potato gratin, charred radicchio, baked golden beets,  
 sour cherry jus 28  
 Teriyaki Chinese cabbage, crispy gyozas, charred  
 tenderstem, miso aubergine, gochujang dressing (vg) 19  
 Battered fish & chips, marrow fat mushy peas, curry sauce, tartare  
 sauce 22.5  
 Beef Wellington, broccoli puree, burnt onion, maitake mushrooms,  
 grape mustard jus 42.5  
 Roast cod, chick pea & Nduja stew, lemon, crispy herbs 25  
 Wild mushroom risotto, pickled walnuts, mushroom ketchup, crispy  
 tarragon (vg) 19.5

## HOME COMFORTS

Double rib & flank burger, potato bun, burger sauce, American  
 cheese 21.5  
 Chicken & Parma ham schnitzel, Kaltbach cheese, loaded wedge  
 salad, seasoned fries 20.5  
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 Sirloin steak ciabatta, salsa verde, rocket, caramelised  
 mustard onions 16  
 Panko breaded haddock, milk bread, tartare sauce, black  
 bean & chilli crunch 14  
 / Monday–Saturday 12pm–5pm /  
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## FROM THE GRILL

Working alongside third-generation, family owned Gilmours Butchers, our steaks are sourced from Scottish farmers focusing on small-batch and sustainability. All cuts are 35 day Himalayan dry aged creating outstanding quality.

10oz Scotch dry aged Sirloin steak 34.5  
 10oz 35 day dry aged Rib-eye steak 36.5  
 Peppercorn sauce 3.5 | Confit Garlic Butter 3.5 | Chimichurri 3.5

## SIDES

Fries 6.3 (vg) | Chips 6.3 (vg)  
 Warm new potato salad, smashed Q's, sun-dried toms, asparagus (vg) 9  
 Roast heritage carrots, coconut yoghurt, rose harissa, toasted pistachio (vg) 9.3  
 Charred tenderstem broccoli, chilli, lemon dressing (vg) 10.5



Please inform a member of the team for advice on allergens. Adults require around 2000 kcal per day.  
 Scan the QR for allergen and kcal info, or ask a member of the team for a calorie menu  
 A discretionary 12.5% service charge will be added to your bill.  
 All service charges & tips are paid directly to the team.

