



The Chesterfield Arms



Bar snacks

Gordal olives 5.70 (vg)
Warm sourdough, butter 5.90
Sausage roll, HP sauce 8.50
Venison & duck scotch egg, curry ketchup 9.50
Beetroot hummus, crematta, crispy chickpeas, sourdough flatbread 9.50 (vg)

Sharers

Baked Camembert, roast garlic, hot honey sauce toasted sourdough 20
Pastrami board, Kaltbach, bread & butter, pickles, mustard, charred focaccia 21.50

Starters

Roast artichoke flower, ve du ya chickpeas, crematta, chive oil 15
Duck & grand marnier rillette, spiced plum jam, pickles, potato & Rosemary sourdough 13
Chalk stream smoked trout, avocado, mango, salted giant corn, wasabi peas 12.70
Seared scallop, toasted fregola, broad beans, salsa verde 15
Lobster thermidor sourdough crumpet, pink grapefruit & herb salad 14.10

Chesterfield Arms Signature

Beef Wellington, asparagus, burned onion, maitake mushrooms, whole grain mustard & thyme jus 42

Mains

Roast cod, butterbean & Nduja stew, lemon, crispy basil 26
Battered fish & chips, marrow fat mushy peas, curry sauce, tartare sauce 22
Dry aged double cheeseburger layered with American cheese and our signature sauce, fries 21
Harissa folded halloumi, wood roasted ezme, hummus, buckwheat crumble 21 (v)
Coronation butter Chicken Kiev, loaded edge salad, pickles sultanas, almonds, fries 25
Burella & heritage tomato panzanella, rose harissa, charred orange, roast garlic croutons 19 (vg)
Roast venison haunch, confit celeriac, radicchio, poached pear, Cumberland sauce 26
Steak frites, watercress salad:
35-day 10oz dry aged Rib-eye 36
35-day 10oz dry aged Sirloin 34
35-day 10oz aged Rump 28
Sauces: peppercorn 3.50 confit garlic butter 3.50 chimichurri 3.50

Sides

Fries 6.30
Chunky chips 6.30
Truffle & Parmesan fries 7
Loaded wedge salad, roast garlic ranch, chives, crispy onions 9.30 (vg)
Baron Bigod cauliflower cheese, parsley crumb 9.60
Smash fries, roasted shallot, mushroom crackling, cep pesto 9.30
Roasted beetroot & goats curd, toasted kasha, cured lemon & dill dressing 9
Charred Tenderstem broccoli, Jerusalem artichokes, radicchio & burrata, burnt orange, smoked almonds 10.50



Scan the QR for allergens and kcal information or ask a member of staff 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.