The CHESTERFIELD ARMS

SNACKS & SMALL PLATES

Warm sourdough & butter (v) 5.9 Scotch egg, mustard mayo 8

Somerset charcuterie, apple borretane onions, marinated mini figs 14.1

Hummus, charred Padrons, siriacha sauce, crispy giant corn (vg) 9.9

Baked Camembert, roast garlic, Hot honey sauce, warm sourdough $\left(\mathbf{v}\right)$ 20

Smoked haddock pastillas, chorizo jam, burnt leek mayo 12.1

Gordal olives (vg) 5.7 Sausage roll, HP sauce 8.5

Whipped smoked cods roe, dill pickle, chives, fried pizza bread 9.6

Crispy buttermilk fried chicken, Korean BBQ sauce 10.5

Charred mushroom shawarma, coconut yoghurt, pickled guindillas, mint & radish salad (vg) 12

Sticky mutton ribs, maple ricotta, mint & anchovy verde 12.5

MAINS

Braised beef rib, onion & chestnut mushroom pot pie, mash, charred cabbage, gravy 20.0

Pan-fried venison steak, kofta, dhal puree, coconut yoghurt, sour cherry harissa 26

Battered fish & chips, marrow fat mushy peas, curry sauce, tartare sauce

Beef Wellington, broccoli puree, burnt onion, maitake mushrooms, grape mustard jus 42

Wild mushroom risotto, pickled walnuts, mushroom ketchup, crispy tarragon $(\mathsf{v} g) \ 19$

Roast cod, chick pea & Nduja stew, lemon, crispy herbs 24.5

HOME COMFORTS

Double rib & flank burger, potato bun, burger sauce, American cheese 21

Chicken & Parma ham schnitzle, Kaltbach cheese, loaded wedge salad, seasoned fries 20

Roasted miso aubergine, whipped coconut feta, maple chili $(vg)\ 19$

Sirloin steak on ciabatta with onion rings & watercress 16

Fish finger ciabatta with tartar sauce 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 dry aged rump steak 31

10oz Scotch dry aged Sirloin steak 34

10oz 35 day dry aged Rib-eye steak 36

Peppercorn sauce 3.5 | Confit Garlic Butter 3.5 | Chimichurri 3.5

SIDES

Fries 6.3 (vg) | Chips 6.3 (vg)

Loaded wedge salad, green goddess mayo, chives, crispy onions $(\textit{\textit{vg}})$ 9

Roast heritage carrots, coconut yoghurt, rose harissa, toasted pistachio (vg) 9.3

Miso grilled cabbage, ginger cream, apricot harissa (vg) 8.5



