



The Chesterfield Arms



Bar snacks

- Gordal olives 5.70 (vg)
- Warm sourdough, butter 5.90 (v)
- Sausage roll, HP sauce 8.50
- Venison & duck scotch egg, curry ketchup 9.50
- Beetroot hummus, crematta, crispy chickpeas, sourdough flatbread 9.50 (vg)
- Roast potatoes with gravy dip 6.50

Sharers

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

Starters

- Roast artichoke flower, ve du ya chickpeas, crematta, chive oil 15 (vg)
- 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
- Lobster thermidor sourdough crumpet, pink grapefruit & herb salad 14.10
- Charred Tenderstem broccoli, Jerusalem artichokes, radicchio & buratta, burnt orange, smoked almonds 10.50 (v)

Sunday Roasts

All roasts served with roast potatoes, maple heritage carrots, onion puree, cavalo nero, sage & suet stuffing, Yorkshire puddings (excluding vegan roast) & gravy

- Dry aged rump of beef, horseradish cream fraiche 26
- Lemon & thyme roast chicken, bread sauce 26
- Smoked date and maple glazed ham, grain mustard gravy 23
- Roast saddle of lamb, mint sauce 26.50
- Wild mushroom & spinach strudel 21.50 (vg)

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)
- Burella & heritage tomato panzanella, rose harissa, charred orange, roast garlic croutons 19 (vg)

Sides

- Fries 6.30
- Chunky chips 6.30
- Truffle & Parmesan fries 7
- Roast potatoes 4
- Pigs in blankets 9.10
- Sage & onion suet stuffing with gravy 6.50
- Baron Bigod cauliflower cheese, parsley crumb 9.60 (v)
- Loaded wedge salad, roast garlic ranch, chives, crispy onions 9.30 (vg)
- Roasted beetroot & goats curd, toasted kasha, cured lemon & dill dressing 9 (v)



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.