

A L A C A R T E
M E N U



All our prices are inclusive of VAT at the prevailing rate,
Please ask our staff about the ingredients used in our dishes and any allergen information.
A discretionary service charge of 12.5% will be added to your final bill.
(v) – Vegetarian (vg) – Vegan (gf) – Gluten Free
Certain Dishes can be made Gluten or Dairy Free on request. Please ask on arrival

S M A L L P L A T E S

SOUP OF THE DAY (V) (VG) Homemade Soup, Ciabatta Bread, Butter	£6
HALLOUMI BITES (V) Lightly Breaded Halloumi Bites, Sweet Chilli Sauce	£6.5
BREAD & OLIVES (V) Selection of Breads, Balsamic Olive Oil, Mixed Mediterranean Olives, Hummus	£8
CHICKEN TIKKA SIZZLER Marinated Chicken Tikka, Naan Bread, Mint & Coriander Dip	£9
WHOLE SHELL MUSSELS (DF) Whole Shell Mussels, Aromatic Tomato Sauce, Warm Ciabatta	£8
DUCK & COMTÉ CROQUETTE Duck & Comté Croquette, Siracha Mayo	£8.5
BAKED GOAT CHEESE (V) (GF) Baked Goat Cheese, Toast Brioche, Roasted Walnuts, Pomegranate, Honey	£7.5
LEBANESE CRISPY FALAFEL & HUMMUS (V) (VG) (DF) Falafel, Hummus, Crispy Chickpeas, Flatbread, Herb Oil	£7.5
CAESAR SALAD (V) (CAN BE MADE AS A MAIN FOR)	£9 £14
Romaine Lettuce, Anchovies, Croutons, Caesar Dressing, Parmesan	
ADD GRILLED CHICKEN OR HALLOUMI	

MAIN COURSES

HERB - CRUSTED LAMB RUMP (DF) £24

Herb-Crusted Lamb Rump, Mashed Potatoes, Tender Baby Carrots, Cavolo Nero, Rosemary Jus, Mint-Infused Oil

SLOW - COOKED SHORT RIBS (GF) (DF) £24

Slow-Cooked Short Ribs, Creamy Horseradish Mashed Potatoes, Tenderstem Broccoli, Parsnip Crisps, Rich Beef Jus

CREAMY BUTTER CHICKEN £19

Creamy Butter Chicken, Basmati Rice, Warm Naan Bread

SMOKED CONFIT DUCK LEG (GF) £23

Smoked Confit Duck Leg, Braised Red Cabbage Purée, Tenderstem Broccoli, Fondant Potato, Rich Port Jus.

6OZ FILLET STEAK (DF) £36

28-Day Aged, Grass-Fed British Beef, Hand-Cut Triple-Cooked Chips, Vine Cherry Tomatoes, Onion Ash, Sautéed Wild Mushrooms.

ALE BATTERED HADDOCK & CHIPS (DF) £18

Ale Battered Haddock, Triple Cooked Chips, Garden Peas, Caramelized Lemon, Tartar Sauce

PAN -SEARED HAKE FILLET (GF) £22

Pan-Seared Hake Fillet, Garlic and Rosemary Potato Cake, Cavolo Nero, Green Herb Oil, Mussel Sauce.

AUBERGINE PARMIGIANA (V) (VG) (GF) (DF) £17

Aubergine Parmigiana, Rich Tomato Sauce, Gratinated Cheese, Fresh Rocket Salad.

MAIN COURSES

WILD MUSHROOMS & TRUFFLE RIGATONI £17.5

Rigatoni Pasta, Wild Mushrooms, Truffle, Creamy Cheese Sauce, Parmesan Crust

CHESTERTON CHEESEBURGER £17

Aberdeen Angus Beef Burger, Tomato Relish, Crispy Onions,, Baby Gem Lettuce, Gherkins, Mature Cheddar Cheese, House Fries, Coleslaw, Brioche Bun

FALAFEL & HUMMUS BURGER (V) (VG) (GF) (DF) £16

Crispy Falafel & Smooth Hummus, Baby Gem Lettuce, Onion, Coleslaw, Vegan Bun

SIDES & SAUCES

SAUTÉED SEASONAL GREENS (V) (VG) (GF) £5

STILTON SAUCE (V) £3.5

PEPPERCORN SAUCE £2.5

BEARNAISE SAUCE (V) £2.5

PORT JUS (V) £3

HOUSE SALAD (V) (VG) (GF) (DF) £4

FRENCH FRIES (V) (VG) (GF) (DF) £3

TRUFFLE FRIES (V) (VG) (GF) (DF) £4.5

MASALA FRIES (V) (VG) (GF) (DF) £4

PARMESAN, TRUFFLE, PARSLEY TRIPLE COOKED CHIPS (GF) £5

BRAVAS POTATOES (V) £6

DESSERTS

STICKY TOFFEE PUDDING (V)	£8
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream.	
BELGIAN TRIPLE CHOCOLATE BROWNIE (V)	£7.5
Belgian Triple Chocolate Brownie, Chocolate Sauce, Honeycomb Ice Cream	
RHUBARB & APPLE CRUMBLE (V)(NUTS FREE)	£8
Rhubarb & Apple Crumble, Creamy Custard	
MINI PAVLOVA (V) (NUTS FREE)	£7.5
Mini Pavlova, Vanilla Cream, Berry Compote	
AFFOGATTO (V)	£6
Espresso, Vanilla Ice Cream & Shortbread Biscuit	
FRUIT COCKTAIL (V)(VG) (GF) (DF)	£7
Seasonal fruits, Lemon Sorbet	
SELECTION OF ICE CREAM OR SORBET (V)	£3 PER SCOOP
Ask our member of staff which flavours are available	

DESSERTS

CIH

CHEESE MENU

(V)

3 CHEESES

£13

5 CHEESES

£17

BLUE STILTON

This Cheese has a rich tangy flavour & velvety- soft texture that makes it melt in the mouth

FROMAGE DE CHÈVRE AFFINÉ

Bright Tangy & Lactic, Made from Goat's Milk

SMOKED COTSWOLDS BRIE

Soft & Buttery, made using organic milk smoked over Applewood for 4 hours

COMTÉ

Dense, yet creamy, maintains a distinctly grassy characteristic of an Alpine wheel

EXTRA MATURE CHEDDAR

Tangy, full flavoured & well rounded profile

SERVED WITH QUINCE JELLY, HONEYCOMB, PECAN WALNUTS,
SELECTION OF GRAPES, CELERY STICKS

DESSERT WINE

MOSCATEL NATURALMENTE

DULCE, FINCA ANTIGUA,
SPAIN (50ML)

£6

PEDRO XIMENEZ,
MONTEGUIDO, SPAIN (50ML)

£7

TOKAJI LATE HARVEST,

HUNGARY (50ML)

£9

PORT LBV, FERREIRA,
PORTUGAL (50ML) £7.5

RASTEAU, DOM DE
BEAURENARD, ORGANIC,
FRANCE (50ML) £8
