



SUNDAY MENU

2 COURSES £30 | 3 COURSES £36

SNACKS | £5

Bread, Flavoured Butter, Smoked Sea Salt
Gordal Olives

Rolled Crackling, Caramelised Apple Purée
Pasta Crisps

SMALL PLATES

Crispy Cauliflower, Whipped Tofu, Aioli (VG) £10

'Lasagne', Marinara Sauce, Basil Oil £11

Burrata & Heritage Tomatoes, Flatbread (V) £11

Prawn Cocktail, Avocado, Little Gem £12

Spiced Avington Trout, Crumpet, English Wasabi, Pickles £12

LARGE PLATES

Summer Vegetable & Chickpea Girasole, Sundried Tomato & Sage Emulsion (VG) £19

Ale Battered Haddock, Chunky Chips, Peas, Tartar Sauce £19

Half Chicken, Yorkshire, Stuffing £22

Roast Pork Collar, Yorkshire, Crackling, Apple Sauce £23

Roasted Sirloin, Yorkshire, Horseradish Cream £24

Nut Roast, Vegan Gravy (VG) £21

All Roasts are Served with Roast Potatoes, Tenderstem Broccoli, Carrots, Sweet Potatoes and Seasonal Greens

Cauliflower Cheese £6

Extra Roasties & Vegetables £5

DESSERTS

Sticky Toffee Ice Cream Sandwich £9

Easton Mess £9

Crème Brûlée £9

Apple & Peach Crumble, Custard £9

Local Cheeses, Crackers, Seasonal Chutney £15

(V) Vegetarian | (VG) Vegan

Some of our vegetarian dishes can be made plant based on request. Please notify a member of our team if you have any allergies or ask for further allergen information. A discretionary 12.5% service charge is added to the bill. All prices are inclusive of VAT.



THE
CHESTNUT
HORSE