



SUNDAY MENU

2 COURSES £30 | 3 COURSES £36

SNACKS | £5

Bread, Flavoured Butter, Smoked Sea Salt
Gordal Olives

Rolled Crackling, Caramelised Apple Purée
Frickles, Spiced Mayo

SMALL PLATES

Avington Trout, Honey Vodka Cure, Lemon Crème Fraîche, Brioche

Soup of the Day, Bread & Butter (VG)

Heritage Beetroot, Whipped Tofu, Rice Cracker (VE)

Prawn Cocktail, Avocado, Little Gem

Ham Hock Terrine, Piccalilli, Toast

LARGE PLATES

Wild Mushroom Orzo Risotto, Vegan Blue Cheese, Walnuts (VE)

Ale Battered Haddock, Chunky Chips, Peas, Tartar Sauce

Half Chicken, Yorkshire, Stuffing

Roast Pork Collar, Yorkshire, Crackling, Apple Sauce

Roasted Sirloin, Yorkshire, Horseradish Cream

Nut Roast, Vegan Gravy (VG)

All Roasts are Served with Roast Potatoes, Honey Glazed Carrots, Red Cabbage, Braised Leeks and Parsnip Purée

Cauliflower Cheese £6

Extra Roasties & Vegetables £5

DESSERTS

Apple Crumble, Custard or Ice Cream (V)

Lemon Meringue Pie, Italian Meringue, Macerated Berries (V)

Sticky Toffee Pudding, Banoffee Sauce, Caramelised Banana (V)

Ice Cream Sundae, Chocolate Brownie, Black Cherries (V)

Local Cheeses, Crackers, Seasonal Chutney

(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