



## SNACKS | £5

Bread, Flavoured Butter, Smoked Sea Salt

Gordal Olives

Rolled Crackling, Caramelised Apple Purée

Frickles, Spiced Mayo

## SMALL PLATES

Artichoke Soup, Bread & Butter (VG) £9

Game Balls, Mulled Wine Glaze £9

Smoked Chicken & Ham Hock Terrine, Bacon Jam, Aioli, Brioche £10

Camembert, Croutes, Cranberry (VG) £10

Heritage Beetroot, Whipped Tofu, Rice Cracker (VE) £10

Prawn Cocktail, Avocado, Pink Grapefruit, Little Gem £12

Avington Trout, Honey Vodka Cure, Lemon Crème Fraîche, Brioche £13

## PUB CLASSICS

Gammon, Egg, Chips £17

The Chestnut Cheeseburger, Fries £18

Chicken Schnitzel, Fries, Tenderstem, Chicken Gravy £20

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

Chicken, Ham & Leek Pie, Mash, Greens, Gravy £20

Dry Aged Sirloin Steak, Chips, Confit Tomato, Peppercorn Sauce £30

## LARGE PLATES

Wild Mushroom Orzo Risotto, Walnuts (VE) £16

Pumpkin & Sage Ravioli, Black Garlic, Toasted Pinenuts (VG) £18

Plaice, Saffron Potatoes, Champagne Caviar Sauce £25

Venison Loin, Celery, Blackberry, Burnt Leek £32

Crab Linguine, Lemon, Chili, Garlic £28

## SIDES | £6

Fries

Chunky Chips

Braised Red Cabbage

Chorizo Fried Carrots

New Potatoes, Smoked Sea Salt

(VG) Vegetarian | (VE) 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