



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, Celeriac, 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