



## SUNDAY MENU

2 COURSES £30 | 3 COURSES £36

### SNACKS | £5

Bread, Flavoured Butter, Smoked Sea Salt (V)

Gordal Olives (V)

Rolled Crackling, Caramelised Apple Purée

Frickles, Spiced Mayo (V)

### SMALL PLATES

Artichoke Soup, Bread & Butter (V)

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

Heritage Beetroot, Whipped Tofu, Rice Cracker (VG)

Prawn Cocktail, Avocado, Pink Grapefruit, Little Gem

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

### LARGE PLATES

Wild Mushroom Orzo Risotto, Walnuts (VG)

Ale Battered Haddock, Chunky Chips, Peas, Tartar Sauce

Half Chicken, Yorkshire, Stuffing

Roast Pork Collar, Yorkshire, Crackling, Apple Sauce

Roasted Sirloin, Yorkshire

Nut Roast, Vegan Gravy (VG)

All Roasts are Served with Roast Potatoes, Honey Carrots, Braised Cabbage, Sprouts and Parsnip Purée

Cauliflower Cheese £6

Extra Roasties & Vegetables £5

### DESSERTS

Chocolate Brownie Sundae, Black Cherries £9

Tiramisu Cheesecake (V)

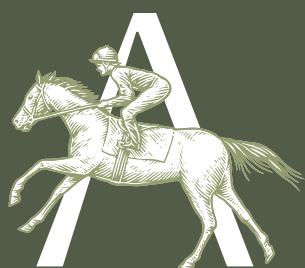
Apple & Winter Berry Crumble, Vanilla Ice Cream (V)

Selection of Jude's Ice Cream - 2 Scoops (V)

British Cheese Selection, Crackers, Seasonal Chutney (V) £7 Supplement

(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