



SUNDAY MENU

2 COURSES £30 | 3 COURSES £36

SNACKS | £5

- Bread, Flavoured Butter, Smoked Sea Salt
- Rolled Crackling, Caramelised Apple Purée
- Croque Monsieur Soliders, Coleman's Mustard
- Gordal Olives

SMALL PLATES

- Soup of the Day, Bread & Butter
- Thai Sweetcorn Fritters, Chilli Jam, Coriander, Lime (VG)
- Prawn Cocktail, Avocado, Pink Grapefruit, Little Gem
- Coppa Ham, Bocconcini, Pickles, Sundried Tomato Focaccia
- Smoked Avington Trout, Hash Brown, Dill Hollandaise

LARGE PLATES

- Butternut Squash Risotto, Crispy Sage, Vegan Feta Cheese (VG)
- Ale Battered Haddock, Chunky Chips, Peas, Tartar Sauce
- Half Chicken, Yorkshire, Stuffing
- Roast Pork Collar, Yorkshire, Crackling, Apple Sauce
- Roasted Sirloin, Yorkshire
- Seasonal Vegetable Pie, Vegan Gravy (VG)

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

Cauliflower Cheese £6

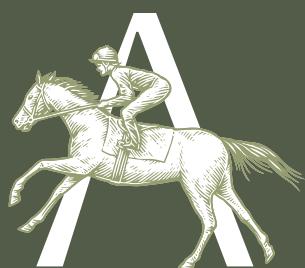
Extra Roasties & Vegetables £5

DESSERTS

- Sticky Toffee Pudding, Banoffee Sauce, Caramelised Banana (V)
- Baked Double Chocolate Cheesecake (V)
- Rhubarb & Custard Tart (V)
- Cherry Crumble, Vanilla Ice Cream (VG)
- 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