



## 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