

WHILE YOU DECIDE 50ml Sapling Climate Positive Gin, Fever Tree Tonic £10.65

STARTERS

Soup of the Day, Sourdough £8 VG GFA Salt & Pepper Squid, Lemon Aioli £9 DF Binham Blue Cheese Salad, Endive, Pear, Pumpkin Seed, Buttermilk Dressing £10/£17 GF V Pugliese Burrata, Roasted Squash, Sage Pesto, Truffle Honey Granola £10 GFA

ROASTS

28 Day Dry Aged Hereford Beef £22 Gloucester Old Spot Pork Shoulder £22 Roast Suffolk Chicken £22 Sweet Potato & Vegetable Bake, Vegetable Gravy £18 V

All Roasts Served with Roast Potatoes, Glazed Carrots, Seasonal Vegetables, Yorkshire & Gravy Why not add...... Cauliflower Cheese £5 / 2 Yorkshire Puddings & Gravy £1.5 / Roast Potatoes £4.5

Host a Roast for Tables of 4 & Above Pre-order Required By Friday Midday Sharing joints for the table, We provide the carving kit, 'Host Your Roast' with none of the stress or washing up! Please ask a team member for more details. (£5.00 supplement)

MAINS

Baked Vegan Feta, Aubergine, Tomato Sauce, Fregola Pasta, Basil Pesto £18 VG Barsham Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare £18.5 DF Pan-Roasted Cod, Puy Lentil Cassoulet, Spinach, Parsley & Caper Sauce £25 GFA The American Beef Burger, Tennessee Brioche Bun, Applewood Cheese, Smoked Bacon & Onion Marmalade, Burger Sauce, Pickles, Tomato, Fries & Slaw £19.5 GFA

SIDES £4.5

Triple Cooked Chips | Fries | Buttered Seasonal Greens | Garden Leaf Salad

PUDDING

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream £9 GF Salted Caramel Chocolate Tart, Creme Fraiche £9
Poached Autumn Fruits, Blackcurrant Sorbet, Shortbread £8.5 VGA Affogato, Espresso Shot, Vanilla Ice Cream £4.50 VGA GF

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

Please let a team member know of any allergies or dietary requests Share your visit on social using #chestnutchatter to be in with a chance of winning a night's stay at one of our Chestnut inns. please note a discretionary 10% service will be added to your bill for our team