

# THE CHAMBERLAYNE

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## SMALL

French onion soup / 10  
Gruyère croutons

Norfolk asparagus tart (v) / 13.5  
Spring peas, spinach

Ale cured south coast sea bass / 11  
Red grape, radish, anchovy & citrus dressing

Baked Queenie scallops / 18.5  
Garlic & parsley butter

Steak tartare / 13  
Egg yolk, toast

Boneless buffalo chicken thighs / 12  
Blue cheese sauce, celery

## PLATES

Waldorf salad (v) / 16.5  
Chicory, stilton, apple, grapes, celery, candied walnuts

Heritage tomato risotto (v) / 17.5  
Olive tapenade, Parmesan crisp

Grilled Cornish gurnard / 26  
Haricot beans, bagnacauda, sea herbs

English rope grown mussels / 22  
White wine, garlic & parsley sauce, fries

Suffolk chicken, leek & tarragon pie / 21  
Mashed potato, seasonal greens

Dry aged beef burger / 19  
Comté, Dijonnaise, caramelised onions, chips

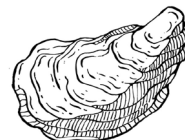
Vegetarian Symplicity patty available (V)

Flat iron steak / 28  
Creamed spinach, chips, chimichurri

## OYSTERS

Rock / 4 per pc  
Jersey / 4 per pc  
Carlingford / 4.2 per pc  
Louet Feisser / 5 per pc  
Sauce mignonette

Oyster happy hour 6pcs / 18  
Friday 5pm-7pm



## SIDES

House salad (vg) / 6

Truffle mash (v) / 7

Savoy cabbage & pancetta / 6

Tenderstem broccoli, garlic, chilli (vg) / 7

Koffman chips / 6

## PUDDINGS

Yorkshire rhubarb & apple crumble (vg) / 7.5  
Vanilla ice cream

Chocolate fondant (v) / 7.5  
Cherries & cream ice cream

Brie de Meaux / 10  
Truffle honey, apricot & fennel seed crackers

Ice creams & sorbets / 3 scoop



We cannot guarantee the absence of traces of nuts or other allergens.  
Please advise us if you have any particular dietary requirements.  
Please note a discretionary service charge of 12.5% will be added to your bill for you to consider.

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<b>WHITE</b> <b>Indesio Pinot Grigio, Trento, Italy</b> <i>Fresh and fruity with tropical and citrus notes, a rounded texture and a dry, crisp finish.</i> <b>Les Ronces Chardonnay, Domaine de Castelnau, SW France</b> <i>Moreish unoaked Chardonnay from an estate in southern France.</i> <b>Stoneburn Sauvignon Blanc</b> <i>Classic Marlborough Sauvignon Blanc. Tropical ripe green flavours with exotic fruits, made at Hunter's estate.</i> <b>Picpoul de Pinet, Domaine de Castelnau, SW, France</b> <i>The seafood wine of the south of France. Lip smacking fresh and bone dry.</i> <b>Verdicchio di Matelica San Vito, Marche, Italy</b> <i>Bright &amp; refreshing nose of fresh pears &amp; lemon sherbet. Crisp and bone dry with a delicious saline tang.</i> <b>Soave Tamellini 2021</b> <i>Delicately aromatic profile of toasted almonds and orange zest, the palate is laid back with citrus notes enveloped by mouth-watering acidity</i> <b>Chablis, Domaine Louis Moreau, Burgundy</b> <i>Floral nose with apples and pears. The palate is fresh and steely with fine minerality.</i> <b>Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand</b> <i>Intense nose of guava and passion fruit. Lovely elegant palate with good minerality.</i> <b>Pouilly Fume, Domaine de Ladoucette, Loire</b> <i>Notes of flint and lemon give the wine a beautiful structure balanced by a fruity roundness.</i> <b>Puligny-Montrachet, Les Charmes, Domaine Alain Chavy</b> <i>Restrained style with lovely fresh citrus notes, red apples and a hint of oak spice.</i>	175ml	250ml	Bottle
	£7	£9.4	£28
	£7.5	£10.1	£30
	£7.8	£10.3	£31
	£8.2	£10.5	£32
			£38
			£42
	£12.7	£15.8	£45
			£52
			£63
<b>RED</b> <b>Cabernet Tempranillo, Parajes de Paniza, Aragon, Spain</b> <i>Medium bodied with juicy rich red and dark fruits and a hint of spice.</i> <b>Vin du Marche Merlot, SW France</b> <i>Generous nose of plum and blackberry, medium bodied, fruity and has gentle tannins.</i> <b>Marques de Reinoso Crianza, Rioja, Spain</b> <i>Classic mellow Rioja Crianza aged in oak for over a year. Quite full bodied with good structure.</i> <b>La Foule Pinot Noir, SW France</b> <i>Elegant, fruity Pinot Noir is full of dark, juicy cherry flavours and easy drinking style.</i> <b>Côtes du Rhône Perrin 2019</b> <i>Sweet red cherry, redcurrant and blackcurrant flavours mingle with cracked black pepper, liquorice and garrigue.</i> <b>Melipal Malbec, Agrelo, Mendoza, Argentina</b> <i>Full rich concentrated Malbec with layers of ripe fruit and elegant tannins.</i> <b>Chateau Montaignuillon Montagne St Emilion 2018</b> <i>This beautifully positioned property on the hill of Montagne St Emilion displays beautiful ripe fruit flavours of red plums and cassis.</i> <b>Chianti Classico Riecine 2020</b> <i>Vibrant red cherry and cranberry flavours. This rounded, beauty oozes stacks of personality and appeal and is the perfect red to savour and enjoy across every season</i> <b>Rosso di Montalcino Canalocchio di Sopra 2019</b> <i>Vibrant crushed red berries, subtle violet and spice grace this gorgeous Rosso. Lovely floral aromas and hugely refined on the finish.</i>	175ml	250ml	Bottle
	£7	£9.6	£28
	£7.3	£9.7	£30
	£7.8	£10.7	£33
	£8.2	£11.1	£35
	£10.2	£13.3	£43
			£43
			£45
			£50
			£68
<b>ROSÉ</b> <b>Les Betes Rousses Rose, SW France</b> <i>Aromas of fresh crushed summer fruits. Dry and crisp with a long strawberry laced finish.</i> <b>Montfrin La Tour Rose, Coteaux Pont du Gard, Rhone (organic)</b> <i>A beautifully soft wine with vine peach and strawberry aromas accompanied by floral notes of jasmine and lily.</i> <b>Chateau St Baillon Côtes de Provence Rosé 2021</b> <i>Light rose petal pink colour. Lovely aromatics of fresh cherry, jasmine and honeysuckle. Fresh and graceful.</i> <b>LDomaines Ott Clos Mireille Côtes de Provence Rosé 2021</b> <i>An enticing nose of red berry fruit, garrigue and rose petal. Beautifully controlled by a crackling acidity</i>	175ml	250ml	Bottle
	£7.5	£9.9	£29
	£8.3	£11.1	£35
	£9.7	£13.1	£41
			£54
<b>SPARKLING</b> <b>Conti D'Arco Prosecco</b> <b>Della Vite Rose Prosecco DOC</b> <b>Della Vite Prosecco Superiore DCG</b> <b>Paul Goerg Premier Cru Brut Tradition NV</b> <b>Pol Roger</b>		125ml	Bottle
		£9	£35
			£45
			£65
		£14.5	£66
			£76

125ml measure available on all wines by the glass, please ask.