

MAIN MENU



THE
CHAMBERLAIN



BAR SNACKS

Halloumi fries glazed with hot honey, topped with chives (v)	8.50
Sourdough Netherend butter (v)	8.50
Tater tots, hot smoked paprika, crispy onions, aged Italian cheese with Sriracha aioli (v)	7.50
Cheeseburger croquette with ketchup, cheese sauce, pink pickled onions	9.50
Calamari with roasted garlic aioli	10.50
Chicken tenders Choice of sauce : <i>Hot honey sauce</i> or <i>Korean BBQ sauce</i>	8.95

SMALL PLATES

Braised pork ribs with Pedro Ximenez bbq glaze	9.00
Lamb kofte balls with braised tomato sauce, yoghurt & grilled flatbreads	10.00
Herb crusted goat's cheese bon bons fresh apple, celery and walnut salad (v)	10.95
Beetroot and tahini hummus & grilled flatbreads with pomegranate, crispy chickpeas, paprika molasses (pb) (v)	8.50

MAINS

Wild mushroom, tarragon & chestnut orzo pasta white wine cream sauce, capers, crispy enoki mushrooms (pb) (v)	17.50	Grilled half chicken, black garlic butter glaze, dressed mixed leaf & fennel salad, triple-cooked chips	20.95
Fish & chips Beer-battered haddock, triple-cooked chips, crushed minted peas, tartare sauce & lemon <i>Add curry sauce for 1</i>	20.50	Steak, Fuller's London Pride, caramelised shallot & button mushroom pie served with spring greens, red wine gravy <i>mash potato (v) or triple-cooked chips (pb)</i>	19.50
Chicken Milanese with truffled wild mushrooms, cavolo nero, fried egg, roasted chestnuts & sage	18.50	8oz Sirloin steak with triple-cooked chips, tomato, baked field mushroom and peppercorn sauce	27.95
Salmon fillet Niçoise salad, St Ewe free-range egg, courgette & basil purée	20.00	Cheeseburger Cheeseburger beef patty, mayonnaise, gherkins, American cheese, diced onion, mustard & ketchup and triple cooked chips	19.00
Roasted aubergine steak harissa & chickpea falafel, tomato & tarragon sauce, harissa aioli and veggie parmesan (pb) (v)	17.95		

SIDES

Sweet potato fries (pb) (v)	5.00	Mashed potato (v)	5.00
Chargrilled long stem broccoli (pb) (v)	6.50	Lemon-dressed rocket & Grana Padano salad	5.00
		Triple-cooked chips (pb) (v)	5.50



Allergens /
Nutritionals

Allergen Info (viewthe.menu/7vju)

Adults need around 2000 Kcal per day. If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. Ingredients which do not contain allergens may be deep fried in the same fryers as ingredients which do contain allergens. For example, products containing allergens may be cooked in the same fryer as chips and fried meat dishes may be cooked with fish/shellfish products. There may be a risk of cross contamination. (v) vegetarian (pb) plant-based.

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THE CHAMBERLAIN



SHARERS

Roasted garlic camembert , with salami, Parma ham, tomato & chilli chutney, sourdough, smoked sea salt	24.50
Chilli beef nachos with melted cheese, tomato salsa, guacamole and sour cream	17.50

Nachos with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v)	14.50
1kg Chicken tenders Choice of sauce : <i>Hot honey sauce or Korean BBQ sauce</i> Add on extra sauce	26.50

HOT DRINKS

Americano	3.40
Cappuccino	4.00
Latte	4.00
Macchiato	3.40

Flat white	3.80
Mocha	4.10
Espresso	3.00
Hot chocolate	3.80
Decaf coffee and a selection of teas available	

COCKTAILS

Espresso martini Smirnoff Vodka, Kahlua, Espresso, Sugar Syrup	13.50
Old fashioned Woodford Reserve Bourbon, Sugar, Bitters	14.50
Mojito Havana Club 3yrs, lime & Sugar Syrup, Soda Water	13.00
Passionfruit Martini Vanilla Vodka, Passionfruit Puree, Lime Juice, Prosecco shot	13.50
French Martini Vanilla Vodka, Chambord, Pineapple Juice, Vanilla Syrup	14.50

Margarita 12.50 Cazadores Tequila, Cointreau, Lime	14.50
Passionfruit martini 12.50 Smirnoff Vodka, Passionfruit Liqueur, Passionfruit Puree, Lime Juice, Vanilla Syrup, Prosecco	12.50
Negroni 13.50 Bombay Sapphire Gin, Campari, Martini Rosso	13.50
Bloody Mary 11.50 Vodka, Tomato juice, Tabasco, Worcester Sauce, celery, Lemon	11.50
Long Island 13.50 Vodka, Tanqueray, Cazadores Blanco, Havana Club, Cointreau, Sugar syrup, Lime	13.50



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