

# THE CHARTWELL

## Small Bites

**Marinated Olives (GF)(V)(VE) 3.75**

**Mixed Bread Selection (V) 5.75**  
Extra virgin olive oil & balsamic

**Mezze Platter (V) 16.95**

Falafel, olives, hummus, crudités, feta, and sourdough

## To Share

**Sharer for Two (V) 11.45**

Marinated olives, hummus, and sourdough

**Sharing Nachos (V) (GF) 11.95**

Tortilla chips topped with melted cheese, pico de gallo, guacamole and sour cream

## To Start

**Prawn Cocktail Avocado Salad 8.95**

Fresh prawns and creamy avocado on crisp lettuce, drizzled with classic Marie rose sauce

**Home Made Chicken Liver Pâté 8.25**

Silky home-made chicken liver pâté with cognac, fresh herbs and sourdough

**Potted Smoked Mackerel 8.05**

Velvety smoked mackerel pâté served with crusty sourdough toast, garnished with fresh, peppery pea shoots

**Smoked Haddock & Dill Fish Cakes 8.95**

Delicate smoked haddock and fresh dill patties, perfectly seasoned and served with spicy house-made red chilli sauce

**Chef's Soup of the Day (V) 6.95**

Fresh seasonal soup with warm artisan roll and butter

## From the Sea

**Classic British Fish & Chips 17.95**

Prime cod in Camden ale batter, served with thick-cut chips, homemade mushy peas and tartare sauce

**Pan Fried Seabass Fillet (GF) 20.45**

Pan-seared seabass fillet with tender broccoli, sweet fennel, cherry tomatoes, and light herb-infused olive oil sauce

**Mediterranean Salmon 21.95**

Pan-seared salmon fillet nestled on fluffy couscous, draped in citrusy lemon butter with Mediterranean herbs

## Pasta & Salads

**Traditional Caesar Salad (GF) 13.95**

Crisp cos lettuce and golden croutons tossed in our zesty Caesar dressing with aged Parmesan *add chicken or bacon £3*

**Chicken, Mango & Avocado Salad (GF) 16.95**

Fresh chicken breast with ripe mango, creamy avocado and Asian slaw, drizzled with zesty lemon dressing

**Couscous Salad (GF)(V) 16.95**

Fresh couscous tossed with herb-marinated vegetables, chickpeas, and zesty lemon, served with Mediterranean flair

**Chicken Tikka Superfood Salad 17.45**

Succulent tandoori-spiced chicken over quinoa, fresh vegetables & seeds in a vibrant superfood medley

**Penne Al' Arrabiata con Pollo 16.95**

Tender chicken and al dente penne pasta tossed in a spicy tomato-basil sauce with crushed red chillies

**Penne Al' Arrabiata Pasta (V) 14.95**

Al dente penne pasta tossed in a spicy tomato-basil sauce with crushed red chillies

## From the Stove

**Steak & Ale Pie 18.45**

Tender beef and rich ale gravy encased in buttery pastry, served with creamy mash and broccoli

**Slow Cooked Lamb Shank 27.95**

Succulent lamb shank, slow-cooked until fork-tender, served with velvet mash, mint jus and broccoli

**Chicken, Leek & Bacon Pie 17.95**

Flaky pastry envelops tender chicken, smoky bacon and leeks, served with creamy mash and broccoli

**Chicken Tikka Masala 16.95**

Tender chicken chunks in a rich, aromatic tomato-cream curry, served with crispy poppadom, buttery naan and fragrant rice

**Mediterranean Vegetable Tagine (V) 19**

Spiced vegetables, olives and a slice of garlic bread

## From the Grill

**Moroccan Chicken Skewers (GF) 19.95**

Tender chicken marinated in aromatic Moroccan spices, served with cooling tzatziki, crispy fries and fresh salad

**28 Day Aged Beef Steaks (GF)**

Served with cherry tomatoes, Portobello mushroom and chunky chips

**8oz Rib Eye 24.95**

**8oz Sirloin 25.95**

**Sauces 2**

*Béarnaise, peppercorn, mushroom, blue cheese or rosemary jus*

**House Burgers**

Served in a brioche bun with French fries & coleslaw *additional toppings £3: Cheese, Mushrooms, Bacon, or Egg*

**Aberdeen Angus Burger 18.45**

Prime Angus beef, zesty coleslaw

**Cajun Chicken Burger 16.95**

Crispy, spicy chicken, tangy slaw

**Vegetarian Burger (V) 15.95**

Bean and veg patty, tangy slaw

**Chicken Burger 16.45**

Juicy grilled chicken, crunchy slaw

## Sides

**House Green Salad (GF)(V)(VE) 4**

**Mashed Potato (GF)(V) 3.75**

**French Fries (V)(VE) 3.95**

**Sweet Potato Fries (V)(VE) 3.95**

**Chunky Chips (V) 3.95**

**Seasonal Vegetables (GF)(V)(VE) 4.25**

**Home Made Onion Rings (V)(VE) 4**

## Dessert

**Apple Tarte Tartin (V) 7.95**

Caramelised apples nestled in buttery puff pastry, baked until golden and served with creamy vanilla ice cream

**Sticky Toffee Pudding (V) 7.25**

Decadent date-studded sponge drenched in rich caramel toffee sauce, served warm with Madagascan vanilla bean ice cream. A British classic

**Artisanal Cheese Board (V) 11.25**

A curated selection of British cheeses featuring rich oak-smoked Somerset cheddar, creamy Croxton Manor Stilton, velvety Somerset brie, and classic Red Leicester. Served with artisan crackers, quince paste, celery, and fresh grapes

**Vanilla Crème Brûlée (V) 7.25**

Silky vanilla custard beneath a golden caramelised sugar crust, served with buttery house-made shortbread

**Ice Cream & Sorbet (GF)(V) 6.25**

Please ask your server for flavours

(GF) - Gluten free | (VE) - Vegan | (V) - Vegetarian