

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 Tikka Superfood Salad 17.45
Succulent tandoori-spiced chicken over quinoa, fresh vegetables & seeds in a vibrant superfood medley

Chicken, Mango & Avocado Salad (GF) 16.95
Fresh chicken breast with ripe mango, creamy avocado and Asian slaw, drizzled with zesty lemon dressing

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

Couscous Salad (GF)(V) 16.95
Fresh couscous tossed with herb-marinated vegetables, chickpeas, and zesty lemon, served with Mediterranean flair

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 t zatziki, 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

Vegetarian Burger (V) 15.95
Bean and veg patty, tangy slaw

Cajun Chicken Burger 16.95
Crispy, spicy chicken, 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 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) 6.2.5
Please ask your server for flavours