



THE CHARTWELL

Sunday Lunch

To Start

Chicken Liver Pâté £9

Cranberry and port compote, toasted brioche and dressed leaves

Chef’s Soup of the Day (V)

Fresh seasonal soup with warm artisan roll and butter

Winter Prawn Cocktail £9 (GF)

Lettuce, Marie Rose Sauce, Pomegranate, Bread

Main

all our roasts are served with garlic & thyme roast potatoes, seasonal greens, roasted celeriac puree, maple glazed carrot, a giant Yorkshire pudding & lashings of beer gravy

Roast Breast of British Turkey

Pigs in blanket, stuffing

Roast Rump of Beef

Horseradish cream

Pork Belly with Crackling

Apple sauce

Pan-Fried Sea Bass Fillet

White wine sauce

Vegetable Wellington (V)

Red Wine Gravy

GF option on all roasts

Sides

Cauliflower Cheese (GF)(V)(VE) £5

Honey-roasted parsnips & Chantenay carrots (GF)(V)(VE) £5

Brussels sprouts, chestnuts, bacon (GF) £5

Braised red cabbage, apple, cinnamon (GF)(V)(VE) £5

Sage and onion stuffing (V) £5

Dessert

Sticky Toffee Pudding (V) £7.25

Moist Sponge Cake, made with finely chopped Dates, covered in a Toffee Sauce and served with Vanilla Ice Cream

Apple Tarte Tartin (V) 7.95

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

Vanilla Crème Brûlée (V) 7.25

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

Ice Cream & Sorbets (GF) (V) £6.25

Ask your server for flavours

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

All our food is cooked fresh on the premises, dish descriptions do not list every ingredient. If you are concerned about the presence of allergens in our food, please ask your server. Remember, good food takes time.