

CHARTWELL RESTAURANT

Sunday Lunch

STARTERS

Chicken Liver Pâté £9

Cranberry and port compote, toasted brioche and dressed leaves

Winter Prawn Cocktail £9

Lettuce, Marie Rose Sauce, Pomegranate, Bread (GF)

Chef's Soup of the Day (V) £8

Fresh seasonal soup with warm artisan roll and butter

MAIN COURSE

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

Roast Corn Fed Chicken Supreme £19

Wild mushroom sauce

Roast Aged Sirloin of Beef £19

Horseradish cream

Pork Belly Porchetta £19

Apple sauce

Pan-Fried Sea Bass Fillet £19

White wine sauce (GF Option)

Vegetable Wellington (V) £19

Red Wine Gravy (V)

GF option on all roasts

SIDES

Cauliflower Cheese & Broccoli (GF)(V)(VE)

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

Chilli Broccoli & Maldon sea salt

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

DESSERTS

Sticky Toffee Pudding (V) £10

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

Ice cream & Sorbets (V) £6

Ask your server for flavours

Winter Berry Crumble (V) £9

Vanilla Madagascan bean ice cream

Traditional Homemade Tiramisu (V) £7

Ladyfingers dipped in espresso layered with mascarpone cheese and cocoa powder