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# THE CHARTWELL

## Sunday Roast

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### To Start

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**Chicken Liver Pâté £9**  
Cranberry and port compote, toasted brioche and dressed leaves

**Chef's Soup of the Day (V) £8**  
Fresh seasonal soup with warm artisan roll and butter

**Prawn Cocktail £9 (GF)** Lettuce, Marie Rose Sauce, Bread

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### Main

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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 Corn-fed Chicken Supreme £19**  
Sage & onion stuffing

**Roast Aged Sirloin of Beef £19**  
Horseradish cream

**Pork Belly Porchetta £19**  
Apple sauce

**Pan-Fried Sea Bass Fillet £19**  
White wine sauce

**Vegetable Wellington (V) £19**  
Red wine gravy

GF option on all roasts

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### Side

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**Cauliflower Cheese (GF)(V)(VE) £5**

**Honey Roasted Parsnips & Chantenay Carrots (GF)(V)(VE) £5**

**Chilli Broccoli & Maldon Sea Salt (GF) £5**

**Braised Red Cabbage, Apple, Cinnamon (GF)(V)(VE) £5**

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### Dessert

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**Sticky Toffee Pudding (V) £8**  
Moist Sponge Cake, made with finely chopped Dates, covered in a Toffee Sauce and served with Vanilla Ice Cream

**Apple Tarte Tartin (V) £8**  
Caramelised apples nestled in buttery puff pastry, baked until golden and served with creamy vanilla ice cream

**Vanilla Crème Brûlée (V) £8**  
Silky vanilla custard beneath a golden caramelised sugar crust, served with buttery house-made shortbread

**Ice Cream & Sorbets (GF) (V) £6**  
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.