

# THE CHAMBERS

## FOR TWO TO SHARE

### Charcuterie & Cheese Board £18.95

Selection of cured meats, cornichons and sundried tomatoes, Stilton and Cheddar Cheese with sourdough bread

### Baked Camembert (V) £16.95

Home made bread and cheese sticks with a sweet chilli jam

### Seafood Platter £27.95

Mussels, King Prawns, smoked salmon and crayfish and lemon and dill mayonnaise

## WHILST YOU WAIT..

### Bread & Olives £5.95

Whitebait - with homemade tartare sauce £6.95

Arancini Balls (V)(Vg) - with arrabiata sauce £6.45

Scotch Egg - with wholegrain mustard £5.95

## STARTERS

French Onion Soup (V)(Vg) £6.50

Served with a Gruyere cheese crouton

Chicken Liver Parfait £6.95

Served with warm Ciabatta

Monkfish Tail Scampi £9.95

With a Siracha aioli

Pil Pil Prawns £12.95

Served with homemade bread

Smoked Duck £8.95

Served with carrot puree, Bok choy and crispy duck skin

IOW Blue cheese stuffed mushroom (V)(Vg) £7.95

Served with fresh seasonal leaves

## FROM THE SEA

Fish and Chips £15.95

Prime loin of cod in beer batter served with hand cut chips, pea puree and tartare Sauce

Pan Fried Hake Fillet £21.95

Sweet potato mash, courgette ribbons and spicy arrabiata

Mussels £18.95

Served in a tomato and garlic sauce with French fries and sourdough bread.

## FROM THE GRILL

The Chambers Burger £16.95

Home made burger patty, served with bacon and mature cheddar, in a brioche bun, triple cooked chips and mini corn on the cob.

Prime 8oz Fillet Steak £29.95

With Field Mushroom, confit cherry tomatoes and Hand Cut Chips

10oz Rib eye Steak £27.95

With Field Mushroom, confit cherry tomatoes and Hand Cut Chips

Add 3 king prawns to any steak for an extra £10

Sauces £2.50 each

Peppercorn, Blue cheese sauce or garlic butter.

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## FROM THE FIELDS

**Slow cooked Porchetta** £21.95

Served with fondant potato, purple sprouting broccoli and honey mustard sauce

**Roasted Butternut Squash Risotto (V)(Vg)** £18.95

Sage crisps and truffle oil

**Lamb Shank Shepard's Pie** £22.95

Topped with mashed carrot and swede, seasonal fresh vegetables and mint jus

**Stuffed Chicken Ballotine** £19.95

Stuffed with sage, apricot and sausage meat, honey glazed carrot, mash and jus

**Home made Wild Mushroom, Thyme and Ale Pie (V)(Vg)** £18.95

Served with mash potato, seasonal veg and vegetable gravy.

## TO ORDER IN ADVANCE

*24 hour notice required*

**Chateaubriand Steak for Two** £84.95

Served with beef tomato, field mushroom, hand cut chips and peppercorn or blue cheese sauce

**THE BIG ONE!!! 1kg Tomahawk Steak** £64.95

With field mushroom, confit cherry tomatoes, onion rings, peppercorn sauce & Hand Cut Chips

**Whole Lobster** Served with French fries, garlic butter and side salad £Market Price

**Plateau De Fruits De Mer** £Market Price

Dressed crab, King Prawns, Oysters, Mussels, Crayfish and Lobster served with mignonette, seafood sauces, French fries and sourdough bread

## ON THE SIDE

**Onion Rings** £4.50

**Garlic Bread** £4.50

**French Fries** £4.50

**Side Salad** £4.50

**Seasonal Vegetables** £4.50

## DESSERTS

**Raspberry Crème Brûlée (V)** £7.50

Served with homemade white chocolate dipped shortbread

**Double Chocolate Brownie (V)** £7.50

With Vanilla Ice cream and salted caramel sauce

**Baileys Bread & Butter Pudding** Served with crème anglaise (V) £7.50

**Homemade Vaudville Cherry Trifle** Served with Chantilly cream £7.50

**Cheeseboard Selection of 3 cheeses (V)** £12.95

**Selection of ice creams (Vg)** £6.95

Ask your sever for todays flavours

Items marked with a (V) are vegetarian, whilst items marked with a (Vg) indicates a vegan option is available upon request.

A discretionary 10% service charge will be added to your bill. Fish, Poultry and shellfish dishes may contain bones and/or shell. Please be aware nuts and gluten are used in our kitchen as well as other allergens., therefore we cannot guarantee that any food item is completely free from traces of allergens Some dishes may contain alcohol. Please ask your server before ordering if you are concerned about the presence of allergens in your food.