

THE CHAMBERS

FOR TWO TO SHARE

Charcuterie & Cheese Board £19.95

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 £28.95

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

WHILST YOU WAIT...

Bread & Olives £6.95

Whitebait - with homemade tartare sauce £7.95

Arancini Balls (V)(Vg) - with arrabiata sauce £6.95

STARTERS

Minted Pea Soup (V)(Vg) £6.95

Served with bread with or without ham pieces

Chicken Leek and Parma Ham Terrine £7.95

Served with apricot chutney and bread

Mermaid Seafood Cocktail £8.50

Crayfish and peeled prawns served with a Mermaid salt vodka Marie Rose Sauce

Applewood Smoked Cheddar and Chives Crouquets £6.95

Served with rocket salad and mustard dressing

Wild Mushroom and Thyme pate £6.95

Served with vegan truffle butter and bread

Pan seared scallops £18.95 / £29.95

Served with apple & celeriac puree, bacon lardons and roe powder

FROM THE SEA

Fish and Chips £16.50

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

Salmon Fillet £23.95

Honey glazed, served with fondant potato and fresh green beans

Mussels £19.95

Served in a spicy 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 homemade appleslaw.

Prime 8oz Fillet Steak £32.95

With Field Mushroom, confit cherry tomatoes and Hand Cut Chips

10oz Rib eye Steak £29.95

With Field Mushroom, confit cherry tomatoes and Hand Cut Chips

Add 3 king prawns to any steak for an extra £15

Sauces £3.00 each

Peppercorn, Blue cheese sauce or garlic butter.

THE CHAMBERS

FROM THE FIELDS

Spiced Apple, Stilton and Walnut Salad £15.95
Served with French mustard salad dressing

Wild Mushroom and garlic Risotto (V)(Vg) £18.95
With a Parmesan crisp

Seared Pork Tenderloin £22.95
Apple and celeriac puree, fondant potato and spring greens

Grilled Chicken breast £21.95
Spring onion new potatoes, purple kale and garlic butter

Roasted Vegetable Linguine (V)(Vg) £17.95
With a pistachio pesto and beetroot crisp

TO ORDER IN ADVANCE

24 hour notice required

Chateaubriand Steak for Two £89.95
Served with beef tomato, field mushroom, hand cut chips and peppercorn or blue cheese sauce

THE BIG ONE!!! 1kg Tomahawk Steak £69.95
With field mushroom, confit cherry tomatoes, onion rings, peppercorn sauce & Hand Cut Chips

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

Plateau De Fruits De Mer £125
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

Garlic Bread with cheese £4.95

French Fries £4.50

Side Salad £4.50

DESSERTS

Cold Poached Pear (V) £7.50
Served with dark chocolate crumb and ginger spiced ice cream

White Chocolate Brownie (V) £7.50
With Chocolate Ice cream and summer berry compote

Vegan Eton Mess (V) £7.50
Served with vegan meringue and vegan Chantilly cream

Cheeseboard (V) £12.95 Selection of 3 cheeses
Selection of ice creams (Vg) £6.95 Ask your server for today's 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.