



THE CHIMNEY HOUSE

Starters

Chicken liver parfait with onion marmalade & toast £7.50

Olives £3.50

Smoked mackerel, sea vegetables, dulse oil & rye crumb £8

Fishcakes, mustard mayo £5

Nutbourne tomatoes, rocket & borlotti beans (vgn) £8

Grilled spring onion, romesco, sourdough & hazelnut £8

Curing rebel charcuterie, pickles & toast £12.50

Mains

Dry aged beef burger, homemade ketchup, Mayfield cheese & pickled cucumber £11 add chips £14

Vegan chickpea burger, fermented wild garlic mayo, lettuce, (vgn) £10 add chips £13

Dry aged Denver steak, chips, café de Paris butter & salad £24

Harveys battered haddock or tempura Tohu (vgn) chips, crushed minted peas, tartare sauce £14.50

Sides

Hand cut chips £4

Side salad £3

Dessert

Chocolate tart, sour cream & honeycomb £7

Sweet woodruff panna cotta, strawberry & dark malt crumb £7

Cheese plate, onion marmalade, crackers £7

Allergen information is available on request, please ask a member of staff.

Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in our menu.
We follow the Fair Tips Charter – 100% of gratuities are paid to the staff that serve you and prepare your food.
A voluntary, optional service charge of 10% will be added to tables of 8 or more