



THE CHIMNEY HOUSE

Starters

Ham hock terrine, pickled carrots & beetroot with toasted sourdough £7.50

Olives £3.50

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

Roast dry aged topside of beef £16

Roast pork belly with apple butter £15

Roast chicken & stuffing £15

Walnut, barley, squash & courgette roast £14 (n)(v/vgn)

All served with roast potatoes, roast carrots, beetroot, spring greens, vegetable puree, red cabbage, Yorkshire pudding (no Yorkshire pudding on vegan roast, extra vegetables instead) & gravy

Fish and chips, crushed minted peas, tartare sauce £14.50

Cauliflower cheese £5

Dessert

Chocolate tart, sour cream & honeycomb £7

Meadow sweet panna cotta, blackberry & 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