

TO START

Spiced Parsnip & Apple Soup, Sourdough 8 (vg)

Citrus chalk stream trout, Fennel, Saffron, Orange, Land Cress 12 (gf)

Norfolk Venison Scrumpets, Gingerbread & Pickled Blackberries 10 (dfa)

Wild Mushrooms On Toast, Celeriac & Truffle 9 (v)

Crispy Halloumi, Caponata, Rocket, Basil 10 (v/gf)

TO FOLLOW

Beer Battered Line Caught Haddock, Triple Cooked Chips, Mushy Peas, Tartare Sauce16 (df)

Bbq Pork Collar, Sweet potato, Burnt Apple, Braised Leek 18 (gf/dfa)

Spiced cauliflower, Freekeh, Golden Raisins, Caper & Coriander 17 (vg)

Swannington Bone Marrow & Brisket Burger, Bbq Pulled Pork, Applewood Cheddar, Fries 17 (gfa/dfa)

Butternut Squash Risotto, Miso, Cranberry, Wensleydale 17 (gf/v)

Roasted Cod Loin, Parmentier Potato, Leek, Cavalo Nero, Vanilla 20 (gf)

Swannington Steak, Garlic Flat Mushroom, Triple Cooked Chips, Peppercorn Sauce, Tomato Rocket & Parmesan 29 (gf/dfa)

80z Sirloin 80z Ribeye 110z Rump Steak

SEASONAL SIDES

Beer Battered Onion Rings 4 (df)
Sun Blushed Tomato, Red Onion, Parmesan & Rocket Salad 4 (d)
Herb Buttered New Potatoes 4 (d)
Triple Cooked Chips 4.5
Sea Salt Fries 4 (d)
Buttered Mixed Greens 4 (d)

v Vegetarian vg Vegan gf Gluten Free df Dairy Free n Contains Nuts dfa Dairy Free Available gfa Gluten Free Available
Please let a team member know of any allergies or dietary requirements
Share your visit on social using #chestnutchatter to be in with a chance of winning a night's stay
at one of our Chestnut inns.