



Autumn Winter MENU



Starters

Homemade soup of the day

Served with warm bread and salted butter. (GFA, V, DF, VeA)
£7.00

Mozzarella and Sun-dried tomato arancini

Risotto balls filled with sun-dried tomatoes and fresh mozzarella topped with parmesan cheese. Served with a red pesto dipping sauce. (V)
£9.00

Garlic wild mushrooms and cheese & chive on sourdough toast

Mushrooms cooked in a light garlic and cream sauce, served on sourdough bread with a cheese & chive Gloucester cheese. (V, GFA)
£9.00

Crispy pork belly bites

Coated in sticky soy, ginger and sweet chilli glaze served on a fresh salad with charred pineapple pieces. (DF, GF)
£8.00

Tempura battered king prawns

Served inside crispy gem lettuce with a sriracha mayo dipping sauce. (DF)
£9.00

Mains

Crispy pork belly

Served on an onion purée, dauphinoise potatoes with a honey and orange glazed carrot and butter greens served with a caramelised apple and cider sauce. (GF)
£20.00

Chef's pie of the day

Hearty homemade pie featuring today's fresh filling inside a golden shortcrust pastry, served with chunky chips or mashed potato, garden peas, and rich gravy.
£17.00

Battered haddock fillet

Served with chunky chips and a choice of either garden peas or mushy peas. (GFA, DF)
£17.00

Crispy chilli chicken noodles

Stir-fry vegetables, egg noodles and crispy chicken tossed in our own Asian inspired sauce. Topped with crispy vermicelli noodles. (DF)
£17.00

Please see our specials board or ask a team member for our daily specials.



From The Chargrill

All steaks are finished with a garlic butter

All served with pickled onion rings, grilled flat cap mushroom, vine cherry tomatoes and chunky chips.
8oz Sirloin Steak (GFA) £27.00

10oz Gammon with an egg and grilled pineapple (GFA) £18.00

Add peppercorn, blue cheese or beef dripping sauce. (GF) £4.25

Chet burger

8oz beef patty topped with smoked pulled pork, Monterey jack cheese, gem lettuce and a slice of beef tomato and a burger sauce inside a pretzel bun. Served with skin on fries and a coleslaw. (GFA)
£18.00

Chicken burger

Chicken breast in a light batter topped with Monterey Jack cheese and a maple bacon relish, on top of gem lettuce inside a pretzel bun. Served with fries and a coleslaw.
£17.95

Stonebaked Pizzas

Margherita pizza (V) £13.00

Cheesy garlic pizza (V) £9.00

Meat feast

Chorizo, smoked pulled pork, smoked burnt ends, streaky bacon and BBQ chicken.
£18.00

Classic vegetarian pizza

(V, Ve alternative available)

Ask your server for choice of toppings.
£16.00



Vegetarian & Vegan Options

Vegan pie

Filled with spiced cauliflower, spinach, and red lentils. Served with chips, seasonal vegetables and a vegan gravy. (V, VeA)
£18.00

Moving Mountains burger

Served with iceberg lettuce, beef tomato, choice of Monterey jack cheese or vegan cheese on a brioche bun with skin on fries. (V, VeA)
£16.00

Pesto gnocchi linguine

Potato gnocchi and linguine pasta cooked in a light creamy red pesto sauce. Topped with parmesan cheese and fresh rocket leaves. (V)
£16.00

Vegan cornish pasty

Served with chunky chips and a choice of either a crisp side salad or vegetables and vegan gravy.
£17.00

Baguettes

Served 12-5 Wed-Sat

Choice of either wholemeal or white baguette served with salted tortilla chips and salad.

Upgrade to skin on fries or hand cut chunky chips £4

Hunters chicken

BBQ chicken, smoked streaky bacon and melted mozzarella. (GFA)

£11.95

Tuna mayonnaise

With diced cucumber. (GFA, DFA)

£9.95

Battered fish finger

Battered Haddock goujons on shredded lettuce with a tartare sauce. (GFA, DFA)

£11.95

B.L.T

Traditional smoked streaky bacon, lettuce and beef tomato. (DF, GFA)

£10.95

Steak and onion

Chargrilled steak with fried red onion. (DF, GFA)

£12.95

Vegan meatball marinara

Moving mountains meatballs cooked in a rich tomato sauce on rocket leaves with vegan mozzarella cheese. (V, GFA, Ve)

£11.95

Baked Potatoes

Served 12-5 Wed-Sat

All served with a crisp side salad

Hunters chicken

BBQ chicken, smoked streaky bacon and melted mozzarella. (GF)

£10.95

Smoked pulled pork

Smoked pork topped with hot honey and crispy onions. (GF, DF)

£10.95

Pit beans and smoked cheddar

Smoky pit beans with shavings of smoked applewood cheese. (GF, VeA, V)

£10.95

Cheese and baked beans

(GF, V, VeA)

£7.95

Cheese and coleslaw

(GF, V)

£7.95

Chilli con carne

(GF, DF)

£10.95

Tuna melt

Tuna mayonnaise filling topped with melted mozzarella cheese. (DFA, GF)

£9.95



Loaded fries

Skin-on fries are served with diced onion, mixed peppers, jalapeños, mozzarella cheese, ranch dressing, and a honey sriracha drizzle. Please choose an additional topping from the options listed below:

BBQ chicken (GF) £10.95

Smoked pulled pork (GF) £10.95

Smoked streaky bacon (GF) £10.95

Crispy halloumi (V) £13.95

Garlic king prawns (GF) £11.95

Sliced chorizo £10.95



Sides

Beef dripping sauce £4.25

Pickled onion rings (GFA) £5.00

Halloumi fries (V) £9.00

Skin on fries (V, Ve, Gf, DF) £5.00

Mashed potato (V) £5.00

Garlic ciabatta bread (V, Ve) £5.00

Cheesy garlic ciabatta bread (V) £6.00

Chunky chips (V, Ve, GF, Df) £5.00

Smoked pit beans with pork burnt ends. (DF) £7.00

Coleslaw (GF, V) £4.00

Desserts

Apple and rhubarb crumble £8.00

Served with warm custard. (V, VeA)

Warm salted caramel chocolate brownie £7.00

Served with ice cream. (V, GFA)

Chocolate fondant £7.00

Served with vanilla ice cream. (Gf, V)

Sundae of the Week (GF, V) £9.00

Bitter orange crème brûlée £8.00

Creamy vanilla custard with zesty orange notes and a crunchy caramelised topping. Served with a shortbread biscuit. (V, GFA)

Cheesecake of the Week (V) £7.00

Served with a choice of cream or ice cream. (V)

Choice of Ice Creams. Ask your server for flavours.

Available up to 3 scoops. (V) £2.00 per scoop

The Chetwynd cheeseboard £13.00

Smoked cheddar, brie, stilton, red onion chutney, salted butter, grapes, celery and a selection of cheese crackers. (V)

Lunch Menu

Wednesday to Friday 12-5

1 Course £13.99/ 2 course £15.99

Starters

Homemade soup of the day. (V, Ve, GFA, DF)

Breaded brie wedges with a cranberry dipping sauce. (V)

Prawn cocktail on a bed of salad with brown bread. (GFA, DFA)

Breaded mushrooms with a garlic mayonnaise. (v)

Mains

Sausage and mashed potato with peas and onion gravy.

Honey and mustard glazed ham, egg and chips. (GF, DF)

Scampi, chips & peas served with a homemade tartare sauce.

Beef lasagne served with a side salad and garlic bread.

Battered fish and chips served with either garden peas or mushy peas. (GFA, DF)

Hunters chicken with skin on fries and salad. (GF, DFA)

Vegan meatballs in a rich tomato pasta. (V, VE, DF)

Desserts

Sundae of the day Please ask your server. (V)

Salted caramel chocolate brownie served with ice cream. (V)

Cheesecake of the day. (V)

Sticky toffee pudding. Served with custard. (V)



Please talk to us if you have any allergies or intolerances before you order food and drinks. We want to cater safely for everyone. Full allergen information is available on request. Allergy warning: Where our team takes every measure possible to prevent cross contact, menu items may contain traces of wheat, eggs, nuts & milk.

Please ask our staff for more information

GFA = Gluten Free Available, V = Vegetarian, DF = Dairy Free, VeA = Vegan Available