

SHARING BOARDS	GARLIC INFUSED CAMEMBERT	18.00
	Baked in a rosemary focaccia bread. gfa	
	WARM BREADS	9.00
	Served with a balsamic vinegar and extra virgin olive oil. gfa, da	
STARTERS	HOMEMADE SOUP OF THE DAY	7.00
	Served with bread & butter. gfa, dfa, v, ve	
	BBQ PULLED PORK SHOULDER	8.00
	With apple slaw and mini corn on the cob. gfa, va, dfa	
	WILD MUSHROOM, GARLIC & BASIL CROSTINI	7.00
	With shaved parmesan. gfa, va, dfa	
	CLASSIC MOULES MARINIERE	9.00
Flavoured with garlic and creamy white wine sauce, served with bread. gfa, dfa		
CRISPY CHICKEN WINGS	8.00	
With a choice of toppings. BBQ, sweet chilli or spicy. gfa, dfa		
PAN FRIED BUTTERFLY TIGER PRAWN & SCALLOP	11.00	
In a chilli, soy, honey and ginger sauce. Topped with crispy egg noodles. gfa		
MAIN COURSE	BAKED SALMON FILLET	21.00
	On a lemon, asparagus risotto with parmesan crisp. gfa, dfa	
	PAN FRIED LAMB RUMP	25.00
	Served pink, smoked garlic mash, tenderstem broccoli with a rosemary and redcurrent jus. gfa, dfa	
	PORK TENDERLOIN	22.00
	Wrapped in streaky, smoked bacon, apple dauphinoise, green vegetables and a cider jus. gfa, dfa	
	CHEF'S PIE OF THE DAY	17.00
	Served with chunky chips or mash potato, garden peas & gravy	
	BATTERED HADDOCK FILLET	17.00
	Served with chunky chips and mushy or garden peas. gfa	
	SWEET CHILLI CRISPY CHICKEN	17.00
Egg fried rice and giant tortilla chips. gfa, df		
CLASSIC MOULES MARINIERE	18.00	
Flavoured with garlic and creamy white wine sauce, served with fries. gfa, dfa		
CHEF'S CURRY OF THE WEEK	18.00	
Pilau rice & naan bread, choice of chicken breast, king prawns or vegetables. gfa, dfa, vea		
CRISPY CHICKEN SUPREME	19.00	
With hassleback potatoes, buttered tenderstem broccoli and a creamy wild mushroom and garlic sauce. gfa		
FROM THE GRILL	8oz RIBEYE STEAK	27.00
	With chunky chips, grilled tomato, flat mushroom, finished with garlic butter. gfa	
	8oz SIRLOIN STEAK	26.00
	With chunky chips, grilled tomato, flat mushroom, finished with garlic butter. gfa	
	10oz GAMMON STEAK	17.00
Served with chunky chips, grilled tomato, flat mushroom, grilled pineapple and free range egg. gfa, dfa		
ADD PEPPERCORN SAUCE OR BLUE CHEESE SAUCE	4.00	

BURGERS

All served on a brioche bun, iceberg lettuce, beef tomato and fried onions, with skin on fries and homemade coleslaw. Can be made gluten free & dairy free upon request.

THE CHET BURGER	17.00
Topped with cheese and pulled pork	
CHEESE BURGER	15.00
CRISPY CHICKEN BURGER	16.00
TRIO OF SLIDERS BBQ PULLED PORK, CHEESE BURGER, SPICY CHICKEN BURGER	17.00

PIZZA

CHEESY GARLIC BREAD v	14.00
MARGHERITA v	13.00
MEAT FEAST	17.00
Chorizo, BBQ pulled pork, shredded beef, streaky bacon and cajun chicken	
CLASSIC VEGETARIAN	15.00
With tenderstem broccoli, spinach, red onion and flat mushroom. v	
SPICY	17.00
With cajun chicken, BBQ sauce, red onion and jalapeños	

SIDES

HALLOUMI FRIES	8.00
ROSEMARY FRIES gf, df, ve	7.00
SKIN ON FRIES gf, df, ve	5.00
MASH POTATO gf, df, ve	5.00
ONION RINGS gfa, df	5.00
GARLIC BREAD df, v	4.00
CHEESY GARLIC BREAD	5.00
BUTTERED TENDERSTEM BROCCOLI gf, df, v	5.00
ROCKET AND PARMESAN SALAD	5.00
With a balsamic dressing. gf	
CHUNKY CHIPS gf, df, ve	5.00
SMOKED PULLED PORK & BEANS gf, df	5.00
SWEETCORN	4.00
With shaved parmesan. gf, v	
COLESLAW gf, v	4.00

VEGAN & VEGETARIAN

All meals are vegan and vegetarian, please state which when ordering

MOVING MOUNTAIN MEATBALLS	17.00
Served on a rich tomato pasta topped with parmesan or vegan cheese	
VEGAN CURRY OF THE WEEK	15.00
With pilau rice and naan bread. gfa, dfa	
MOVING MOUNTAIN BURGER	16.00
Iceberg lettuce, beef tomato, fried onion on a brioche bun and skin on frie. df	
PROPER CORNISH VEGAN PASTY	17.00
Served with chunky chips, garden peas and gravy	
MACARONI CHEESE	14.00
With mixed salad and garlic bread	

SANDWICHES SERVED 12-4 ONLY All served on a ciabatta with salad garnish and homemade coleslaw. gfa, dfa

CAJUN CHICKEN	10.95
Garlic mayo and iceberg lettuce	
STREAKY SMOKED BACON	9.95
Iceberg lettuce and tomato	
BEER BATTERED FISH FINGER	10.95
Iceberg lettuce and tartar sauce	
RIBEYE STEAK AND FRIED ONION	15.95
CRISPY HALLOUMI AND SWEET CHILLI SAUCE v	9.95
STREAKY SMOKED BACON, BRIE AND CRANBERRY	10.95
ROAST SANDWICH OF THE WEEK	10.95

LOADED FRIES

Skin on fries, topped with spring onion, jalapeños, mozzarella, mayo and sriracha mayo. Select one topping below:

CAJUN CHICKEN gfa	10.95
BBQ PULLED PORK gfa	10.95
STREAKY SMOKED BACON gfa	10.95
CRISPY HALLOUMI v	10.95
GARLIC KING PRAWNS gfa	11.95
CHORIZO gfa	10.95

DESSERTS

VANILLA PANACOTTA, RASPBERRY SORBET & RASPBERRY COULIS gfa, v	7.00
CHOCOLATE FONDANT With vanilla ice cream. v	8.00
STICKY TOFFEE PUDDING Served with custard. gfa, v	8.00
CHEESECAKE OF THE WEEK v	8.00
WARM CHOCOLATE BROWNIE Served with ice cream. gfa, v	7.00
SUNDAE OF THE WEEK v	9.00
THE CHETWYND CHEESE BOARD Smoked cheddar, brie, stilton, red onion chutney, grapes, celery & biscuits. v	12.00
PLATTER FOR 2: STICKY TOFFEE PUDDING, BROWNIE, CHEESECAKE v	17.00
SELECTION OF ICE CREAMS : ASK YOUR SERVER FOR FLAVOURS. AVAILABLE UP TO THREE SCOOPS. 1.00 PER SCOOP gfa, vea	
MINI DESSERT & HOT DRINK (LIQUER COFFEE 3.00 SUPPLEMENT)	

gf - gluten free / gfa - gluten free available upon request / ve - vegan
vea - vegan available upon request / df - dairy free / dfa - dairy free
available upon request