## the Chlmney house

## Starters

Queen Green Olives, Lemon \& Rosemary $£ 4 \mathrm{vg}$
Duck Liver Parfait, Marmalade \& Toasts $£ 9$
Baked Camembert, Garlic, Honey \& Toasts $£ 12$ v
Ham \& Cheddar Croquettes, Red Pepper \& Parmesan £9
Spiced Chickpea, Quinoa, Almond \& Raisin Salad £9 vg
Crispy Whitebait, Tartar Sauce \& Lemon £8

## Mains

Wild Venison Sausages $£ 18$
Buttered Mash, Crispy Onions \& Gravy
Braised Lamb HotPot $£ 17$
Lamb Shoulder, Root Vegetables \& Sliced Potato
Beer Battered Haddock $£ 17$
Real Mushy Peas, Triple Cooked Chips \& Tartar Sauce
Dry Aged Beef Burger $£ 16$
Brioche Bun, Mustard, Pickles \& Chips
Dry Aged Bacon \& Cheese Beef Burger £18
Brioche Bun, Mustard, Pickles \& Chips
Fried Halloumi Burger $£ 16$
Brioche Bun, Relish, Red Pepper, Pickles \& Chips
Chickpea Burger £16 vg
Brioche Bun, Mustard, Pickles \& Chips
Pappardelle Pasta $£ 16 \mathrm{vg}$
Wild Mushrooms, Confit Garlic \& Truffle
Cured \& Smoked Fish Pie $£ 17$
Winter Greens, Crushed Hazelnuts \& Cheddar Mash

## Sides

Triple Cooked Chips $£ 5$ vgo
Cheddar Triple Cooked Chips $£ 6$ vgo
Buttered Mashed Potato £6 v
Seasonal Side Salad £4
Winter Greens \& Crushed Hazelnuts £4

## Desserts

Vanilla Ice Cream Profiteroles \& Salted Chocolate Sauce £7<br>Sticky Toffee Pudding, Caramel Sauce \& Ice Cream £8<br>Apple \& Rhubarb Crumble, Custard or Ice Cream $£ 7$<br>Local Cheeses, Crackers, Chutney \& Pickles $£ 10$

