



# THE CHIMNEY HOUSE

## Starters

- Queen Green Olives, Lemon & Rosemary £4 Vg
- Duck Liver Parfait, Marmalade & Toasts £9
- Baked Camembert, Garlic, Honey & Toasts £12 V
- Ham Hock & Cheddar Croquettes, Red Pepper & Parmesan £9
- Spiced Chickpea, Quinoa, Almond & Raisin Salad £9 Vg
- Crispy Whitebait, Tartar Sauce & Lemon £8

## Sunday Mains

The Chimney House Roasts are served with seasonal vegetables, roast potatoes, Yorkshire pudding & real gravy.

- Roast Rump of Stokes Marsh Farm Beef £20
- Roast & Rolled Belly of Dingley Dell Pork £17
- Rolled Shoulder of South Downs Lamb £18
- Free Range Chicken Supreme £18
- Mushroom, Spinach & Squash Wellington £17

## Mains

- Beer Battered Haddock £17
- Real Mushy Peas, Triple Cooked Chips & Tartar Sauce
- Dry Aged Beef Burger £17
- 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 £17 Vg
- Homemade Pretzel Bun, Sriracha Sauce, Pickles & Chips

## Sides

- Triple Cooked Chips £5 Vg
- Cheddar Tripple Cooked Chips £6 Vgo
- Roast Potatoes £5 V
- Truffled Cauliflower Cheddar Cheese £6 V
- Cumberland Pigs in Blankets £4
- Apricot, Sage & Pork Stuffing £4

## Desserts

- Vanilla Ice Cream Profiteroles & Salted Chocolate Sauce £7
- Sticky Toffee Pudding, Caramel Sauce & Ice Cream £8
- Apple & Rhubarb Crumble, Custard, or Ice Cream £7
- Local Chesses, Crackers, Chutney & Pickles £4

V – Vegetarian Vg – Vegan Vgo – Vegan Option

**PLEASE ASK TO SEE OUR FULL LIST OF ALLERGENS AND INFORM US OF ANY DIETARY REQUIREMENTS. PLEASE BE AWARE WE WORK IN A KITCHEN WITH THE FOLLOWING FRESH INGREDIENTS AND CANNOT GUARANTEE THAT FOOD WILL BE COMPLETELY FREE OF NUTS, GLUTEN, FISH, EGGS, DAIRY, CELERY & SESAME**