



MAIN MENU

Rosemary Focaccia, whipped butter, smoked sea salt £4.00

Mixed Olives £4.00

STARTERS

Today's Soup, homemade rosemary focaccia £7.00

Crab Rilette, kohlrabi, avocado, puffed potato, lime GF £11.50

Heritage Beetroot, zhoug, whipped feta, jersey royal crisps GF £10.00

Braised Pork Belly, charred sweetcorn puree, chorizo jam GF £11.50

Purple Sprouting Broccoli, smoked almond, tarragon mayo, preserved lemon GF VG £10.00

Cauliflower Fritter, pickled fennel, golden raisin, quinoa, sriracha GF VG £10/£18.50 main

MAINS

Pan Roasted Chicken Breast, corn on the cob, king oyster mushroom, spring onion hash, miso butter GF £22.50

Baked Goats` Cheese, BBQ courgette, minted peas, pumpkin seed gremolata V GF £19.00

Baked Cod Fillet, confit sweet potato, tenderstem broccoli, nduja GF £23.50

Chargrilled 8oz Norfolk sirloin steak, triple cooked chips, pickled shallot salad, garlic & tarragon butter £28.00

East Anglian beef burger, brioche bun, truffle mayo, crispy onions, triple cooked chips £18.00

Beer battered haddock, beef dripping chips, mushy peas & tartare sauce £18.50

Roast Delica Squash Gnocchi, black truffle, wild garlic, crispy leeks VG £19.00

PUDDINGS

Maple Roast Pineapple, Coconut & Lemongrass parfait, Pink Peppercorn, Coconut Sponge VG £10.50

Caramel Chocolate Mousse, White Chocolate, Passionfruit V GF £11.00

Roast Rhubarb, Gingerbread, Yoghurt panna cotta V £11.00

East Anglian Cheese Selection, homemade Chutney, Grapes, Celery, biscuits V £11.00

Alburgh Ice Cream & Sorbets V £3.00

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

Please let a team member know of any allergies or dietary requests.

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