



### WHILE YOU WAIT

Allan Scott "Cecilia" Sparkling Brut -125ml £8.25

Sapling Gin and Tonic - Ice and Lime £7.65

Peach Spritz - Moose Peach Spirit, Prosecco & Grape and Apricot soda £10

### SNACKS

**Homemade Focaccia**, smoked sea salt butter £4.50 | **Salt & Pepper Squid**, sriracha mayo £9 | **Mixed Olives** £4.50

**Butterbean Hummus**, pomegranate, flatbread VG £6 | **Venison Sausage Roll**, beetroot relish £6

**Smoked Haddock & Norfolk Dapple Bon Bon**, celeriac remoulade £6

### STARTERS

**Today's Soup**, homemade focaccia £8

**Shallot Tarte Tatin**, Binham blue cheese, walnut, pear N V £11

**North Sea Cod Fishcake**, leek & wholegrain mustard sauce £10

**Oak-Smoked Pulled Venison**, dripping toast, white onion jam £10.50

**Butternut Squash Arancini**, pumpkin seed pesto VG £8

### GRILL

**8 oz Hereford Rump** £28 | **8 oz Hereford Ribeye** £31 |

All served with Beef Dripping Chips (+£1.50 for Truffle Mayo and Parmesan) and Watercress & Pickled Shallot Salad  
and a choice of:

Garlic & Parsley Butter / Peppercorn Sauce / Binham Blue Cheese

**6oz Hereford Beef Burger**,

smoked cheddar, brioche bun, tomato & chipotle relish, rosemary salt fries £17.50

### MAINS

**Eastern Gold Battered Haddock**, beef dripping chips, mushy peas, tartare sauce £18

**Buttermilk Suffolk Chicken Burger**, winter slaw, brioche bun, maple bacon, rosemary salt fries £18

**Baked Chalk Stream Trout Fillet**, beetroot, fennel & clementine, parmentier potatoes, dill yoghurt GF £24

**Gloucester Old Spot Pork Belly**, colcannon, maple glazed piccolo parsnip, braised red cabbage GF £22

**Suffolk Pheasant Breast**, confit leg & pearl barley broth, horseradish dumpling £20

**Beetroot & Smoked Almond Wellington**, truffled potato terrine, maple glazed piccolo parsnip, braised red cabbage VG £17

**Chestnut Mushroom & Spinach Tagliatelle**, confit Jerusalem artichoke, goats cheese V £17

Sides £4.50 | Beef Dripping Fries or Chips (+£1.50 for Truffle Mayo and Parmesan)

Champ Mash | Glazed Piccolo Parsnips | Mixed Salad | Winter Slaw | Seasonal Greens

Please note a discretionary 10% service charge is applied

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free N Contains Nuts

Please let a team member know of any allergies or dietary requests. Share your visit on social using #chestnutchatter to be in with a chance of winning a night's stay at one of our Chestnut Inns