

LOUNGE BAR MENU

AVAILABLE Monday to Friday 12.00 - 14.00 & 17.30 - 21.30 | Saturday 12.00 - 21.30 | Sunday 12.00-21.00

NIBBLES

Olives M, SD 4.50 Cream cheese stuffed pimento olives and basil marinated Halkidiki olives	Kabanos Mu, SD 4.50 Cobble Lane, London- Polish style smoked pork shoulder, peperami, Dijon mustard	Tortilla chips GI, M 4.00 Homemade seasoned tortilla chips, smashed avocado and sour cream
Breaded whitebait F, GI, E, SD 4.00 Served with tartar sauce	Caprese pizzette GI, M 4.50 Garlic butter and mozzarella topped focaccia	Mix it up 10.00/15.00 Create your own sharing platter by selecting 3 or 5 nibbles

STARTERS

Scotch egg GI, E, SD, Mu 6.95 Sausage meat, mustard, apple, mature Cheddar wrapped egg, pickled onion ketchup, gem lettuce	Mushrooms Se, S, V 6.00 Marinated chestnut mushrooms, tempura batter wasabi and garlic mayo, Asian slaw
Gravlax F, GI, M 7.50 Chapel smokehouse gravlax, toasted rye, cucumber, fennel, Dijon crème fraîche	Terrine SD, GI, E 6.50 Confit chicken liver terrine, apricot and ginger chutney, toasted brioche
Crostini SD, V 6.00 Heritage tomatoes, crystal bread, extra virgin olive oil, basil aged vinegar	Frito Miso F, SD, E, GI 7.50 Battered cod bites, squid rings, king prawns, bloody Mary dipping sauce, garlic aioli

SALADS

Greek Salad , SD, V 12.95 Cos lettuce, vine tomatoes, cucumber, Kalamata olives, red onion, falafel, vegan feta, extra virgin olive oil
BBQ Chicken Ce, GI, SD, M, E 13.95 Hickory marinated chicken breast, sweetcorn, black beans, streaky bacon, romaine lettuce, garlic croutons, ranch dressing
Caesar Salad F, GI, E 10.95 Cos lettuce, parmesan, anchovies, croutons and Caesar dressing (add tuna and soft boiled egg 15.00) F, E

MAINS

Gammon E, Ce, Mu, M, SD 14.95 D-cut gammon steak, fried duck egg, pineapple, ketchup, triple cooked chips, crushed mustard peas	Duck Buns GI, SD, S, Se, P 15.95 Shredded hoi-sin duck, steamed bao buns, sweet pickled cucumber, sweet chilli and spring onion fries, Asian slaw
Plaice F, Cr, M 17.00 Whole grilled plaice, potted shrimp butter, lemon and parsley potatoes, tender stem broccoli	Pie GI, Mu, M, SD, E 14.00 Corned beef silverside and potato shortcrust pie, hispi cabbage and grain mustard, buttery mash, ale and roast onion gravy
Chicken M, GI, SD 15.95 Caprese stuffed chicken prosciutto ham, black garlic, strozzapreti pasta, Napolitana sauce	Lamb SD, M, GI 17.00 Greek lamb style kebabs marinated in olive oil, lemon, garlic and oregano served with tomato cous-cous, feta, pickled red cabbage, tzatziki, khobez flatbread
Cod F, E, SD 13.50 Battered cod fillet minted mushy peas, triple cooked chips, tartar sauce	Pasta GI, SD, V 12.95 Mushroom and chickpea vegan meatballs, roasted pimentos, vegan parmesan, black garlic strozzapreti pasta, Napolitana sauce, basil pesto
Vegan Burger GI, V 12.95 Topped with vegan cheese, gem lettuce, tomato and red onion marmalade served on a toasted sour dough bun with skinny fries and vegan slaw	

GRILLS

Sirloin M 19.95 8oz Sirloin steak, button mushrooms, griddled tomato & thrice cooked chips
Flat iron steak M, F, SD 16.50 Café de Paris butter, truffle & parmesan fries, rocket salad, honey and balsamic
Reuben burger GI, M, E, SD 13.95 8oz beef patty, sauerkraut, thousand island dressing, Swiss cheese, gherkins served on a toasted sour dough bun with skinny fries & house slaw Add peppercorn Sd, M, Ce or blue cheese sauce Sd, M, Ce 2.25 red onion marmalade and stilton SD, M 2.50 Add onion rings 2.50 Add a fried egg 1.25 Add streaky bacon 1.25

*The way we cook our steaks: **Blue** – Extremely red, cold centre | **Rare** – Very red, cool centre | **Med Rare** – Red, warm centre | **Medium** - Pink, hot centre | **Med Well** - Dull pink, hot centre | **Well Done** – Light brown, hot centre

SIDES - 3.50

Thrice cooked chips	Mixed vegetables	Skinny fries
Buttered new potatoes	Garden salad	Ale battered onion rings

DESSERTS

Trifle , M, E, GI 6.50 Local strawberry and elderflower custard trifle, Chantilly cream and honeycomb	Ice cream GI, E, M 4.50 Trio of ice cream served on a warm Belgian waffle with chocolate sauce	Cheese GI, Ce, SD, M 4.00/7.50 Platter of biscuits, celery, grapes & a choice of two or five cheese.
Summer pudding GI, M 6.50 Summer fruit pudding, summer berry purée, clotted cream	Choose from: <i>Vanilla Chocolate Strawberry Honeycomb Banoffee Mint Chocolate</i>	Tunworth v Camembert style cheese made in Hampshire. Soft mould ripened cheese with a sweet flavour
Frangipane GI, Nu, M 6.50 Peach frangipane tart, vanilla custard	Golden Cross v Made from goats' milk, this zingy, velvety cheese has been made in Sussex since 1984	Lincolnshire Poacher This smooth cows' milk cheese is a cross between Cheddar & Gruyère & has flavours from caramel to beefy
Crema catalana GI, M, E 6.50 Raspberry crema catalana, raspberry sorbet, Spanish almond cookies	Why not try one of our dessert cocktails?	Beauvale A cross between Stilton & Gorgonzola, has a gooey texture & mellow flavour, which is sweet & spicy with a touch of earthiness
Tiramisu roulade GI, SD, E 6.50 Morello cherries, cherry sorbet, chocolate sauce	Grasshopper 5.50 This green cocktail combines crème de menthe, crème de cacao & double cream.	Oglesfield v This brine washed cheese is made from Jersey cow's milk & has a creamy taste & firm texture
	Espresso Martini 7.75 A shot of freshly ground coffee, shaken with vodka, Kahlua & vanilla syrup	

HOT DRINKS

Pot of tea	2.50
Speciality teas	2.75
Espresso	2.25/2.95
Americano	2.75/3.25
Cappuccino	2.75/3.25
Flat white	2.75/3.25
Café latte	3.00
Mocha	3.30
Hot chocolate	3.00
Floater coffee	3.95
Extra shot	0.70
Dairy free milk available	

ALLERGEN Information Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, GI- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu-Mustard
v = suitable for vegetarians and vegans. If you have a food allergy - please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients

SANDWICHES & SHARING BOARDS

Available 12.00 – 17.30

SANDWICHES

Served with a handful of salad & crisps

Reuben – Beef pastrami, sauerkraut, thousand island dressing, pickled gherkins served on toasted rye 7.00 [GI,SD,E,Mu](#)

Chicken Caesar- fried buttermilk chicken fillet, shredded cos lettuce, parmesan and Caesar dressing tortilla wrap
7.50 [GI,F,E,M](#)

Ham – honey roast ham, coleslaw, gem lettuce, tomato and mature Cheddar cheese served on white or wholemeal sliced bloomer bread 7.50 [GI,,E,M,Mu](#)

Cheese and coleslaw – mature Cheddar cheese, red onion marmalade, coleslaw, gem lettuce, tomato, served on white or wholemeal sliced bread 7.00 [GI,E,M](#)

Smoked salmon – Chapel smokehouse smoked salmon, cream cheese and cucumber served on toasted sliced rye bread 7.95 [F,M,GI](#)

Beer battered cod goujons, tartar sauce, lettuce, served on white or wholemeal sliced bloomer bread
7.50 [F,E,GI,M](#)

Feta and beetroot – Mediterranean style vegan feta sweet chilli beets, cos lettuce, beetroot hummus and red onion served on ciabatta roll 7.50 [GI,S,SD v](#)

Philly steak – griddled rump steak provolone cheese, sautéed green peppers, onions and mushrooms, mustard mayo served on a ciabatta roll 9.75 [GI,Mu,E,M](#)

Add a bowl of fresh homemade soup 1.75 Upgrade to hand cut chips or skinny fries 1.50

SHARING BOARDS

Camembert 8.50

Camembert topped with pine nuts, drizzled with truffled honey, served with toasted sour dough & apricot chutney
[GI,M,Nu](#)

Ploughman's Lunch 17.00

Honey and mustard roast gammon, Black Bomber Cheddar, Scotch egg, hand raised pork pie, coleslaw, balsamic pickled onions, piccalilli, cherry tomatoes, thick sliced onion bloomer bread [GI,SD,E,Mu,M](#)

GRAZING BOARDS

All served with warm bread

Choose any 3 for 12.95

Cream cheese stuffed pimentos, garlic and basil marinated Halkidiki olives [M,SD](#)

Breaded whitebait, tartar sauce [GI,F,E,SD](#)

Kabanos, Polish style smoked pork shoulder peperami, Dijon mustard [Mu,SD](#)

Fried tortilla chips, pimento cheese dipping sauce [GI,M](#)

Caprese pizzette – tomato mozzarella and garlic butter topped focaccia [GI,M](#)

Hand raised pork pie piccalilli [GI,E,SD,Mu](#)