

# CHÂTEAU LA CHAIRE

## NIBBLES

**Salted Pork Puffs & Garlic Mayo** £6

## STARTERS & SNACKS

<b>Half Pint Of Crevettes</b> , Seaweed Butter, Brown Bread (gf)	£10
<b>Classic Prawn Cocktail</b> , Mary Rose, Baby Gem	£9
<b>Ham Hock &amp; Mustard Terrine</b> , Pickled Baby Vegetables	£12
<b>Deep Fried Whitebait</b> , Garlic Mayo	£10
<b>Roasted Pickled Beetroot &amp; Goats Cheese Salad</b> , Aged Balsamic (v)	£11
<b>Chef's Soup of the Day</b> (gf) (v) (vg)	£9

## MAIN COURSE

<b>10oz Sirloin Steak</b> , Confit Tomato, Rocket Salad, Chunky Chips Add Peppercorn Sauce	£31 £2
<b>Beef Burger</b> , Brioche Bun, Baby Gem, Gherkin, Tomato, Red Onion, Relish, Chips Add Bacon Or Cheese	£17 £2
<b>'Beer Battered' Fish &amp; Chips</b> , Mushy Peas, Chunky Chips, Tartare (gf)	£18
<b>Steak &amp; Ale Pie</b> , Wholegrain Mustard Mash, Onion Jus	£21
<b>Vegan Tofu, Sweet Potato &amp; Spinach Pie</b> , Wholegrain Mustard Mash, Vegan Jus (vg)	£21
<b>Mixed Seafood Linguini</b> , Lemon Parsley Butter, Chilli Oil	£18

## DESSERTS

<b>Dark Chocolate Brownie</b> , Chocolate Ice Cream, Chocolate Sauce	£9
<b>Sticky Toffee Pudding</b> , Vanilla Ice Cream	£9
<b>Crème Brulée</b> , Shortbread Biscuit	£9
<b>Affogato</b> , Amaretto Shot, Ameretti Biscuits	£9
<b>Ice Creams &amp; Sorbets</b>	£6
<b>3 Cheese Board &amp; Biscuits</b> , Celery, Grapes, Chutney	£12

(gf) Gluten Free option available, please ask (v) Suitable for vegetarian (vg) Suitable for vegan.

If you have any food allergies or food intolerances please ask about the ingredients in your meal before placing your order. Dishes may contain nut/nut derivatives. Fish dishes may contain bones. Please note that we will add a 10% optional gratuity to your bill, 100% of which will be shared with all the team.