

# CHEW KITCHEN

## TABLES & EVENTS

### Drinks

- Adnams Ghost Ship 0.5 % £5.00  
Somerset Distillery G &T £6.80  
“Tuscan G&T” Sabatini Gin, Lemon Thyme, Tonic £6.50  
Neck Oil- Beavertown Brewery- Session IPA- 330ml £5.30  
Sicilian Lemonade £3.60  
Draught Korev- Cornwall £5.70

### Starters

- Broccoli & Stilton Soup, Hobbs House Bread, Butter (V) £7.00  
Valley Smokehouse Smoked Salmon, Granary Bread, Horseradish Crème Fraiche (GFA) £8.00  
Warm Salad of Goats Cheese, Beetroot, Toasted Hazelnuts, Lemon Vinaigrette (GF)(V) £7.75  
Smoked Duck Breast, Waldorf Salad (GF) £8.50

### Roast

*(All served with Seasonal Vegetables, Potatoes, Leek Cheese, Yorkshire Pudding, Gravy)*

- Medium Rare Roast Sirloin of Beef £19.50  
Roast Pork Loin, Stuffing Ball, Red Wine Gravy or Stilton Gravy £18  
Marinated Chicken Supreme, Stuffing, Gravy £18.50  
Duo of Sirloin of Beef and Pork Loin, Stuffing £22  
Celeriac, Spinach & Cheddar Pithivier, Vegetarian Gravy (V) - £18

### Main Plates

- Leek & Stilton Tart, Remoulade House Salad (V) £15.50  
Honey Roasted Ham, Green Acre Eggs & Chips (GF) £16.00

## Desserts

- Affogato – Vanilla Ice cream with a shot of Espresso - £6.25  
Trio of Ice Creams (ask for Flavours)- £6.50  
Chocolate Torte, Mocha Ice Cream £7.00  
Lemon Posset, Shortbread Biscuit £7.00  
Orange & Almond Cake, Crème Fraiche £7.00  
Warm Treacle Tart, Clotted Cream £7.00  
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream £7.00

## Hot Drinks

- Americano £2.80  
Latte £3.10  
Cappuccino £3.10  
Flat white £3.00  
Espresso £2.20  
Mocha £3.50

Tea - £2.75

Clifton Tea Co Breakfast, Earl Grey & Mint or Pukka Herbal teas

- Chai Latte £3.30  
Hot Chocolate £3.50

*VEA Vegan available, V Vegetarian, GFA Gluten Free available, GF Gluten Free*