

THE CHARTWELL
RESTAURANT

2 Course Menu
£22

To Start

Rustic Mediterranean Vegetable Tart (V)

Flaky filo, slow-roast eggplant, sweet pepper, caramelised onion, with crisp apple and homemade spiced tamarind chutney

Chef's Soup of the Day (V)

Fresh seasonal soup with warm artisan roll and butter

Thai Style Fishcakes

Fishcakes marinated in fragrant red curry paste, served with spicy tomato sauce and coconut-lemongrass crumble

Main

Mexican-Spiced Chicken Milanese

Crispy panko-breaded chicken breast smothered in melted Oaxaca cheese and fresh jalapeños, served with a zesty cilantro-lime couscous salad

Chicken or Vegetable Thai Green Curry (GF)(VE)

Aromatic Thai green curry simmered with fresh lemongrass, galangal, kaffir lime and coconut milk. Served with fragrant basmati rice.

Seabass Pan Seared (GF)

Pan seared seabass fillet over coconut-lemongrass rice, green beans and Thai chilli-lime sauce

Wok-Tossed Egg Noodles with Asian Vegetables (V)

Noodles stir-fried, crisp carrots, fresh beansprouts and spring onions in a fragrant sesame and spicy soy sauce

Classic Caesar Salad

Crisp Romaine hearts, garlic-herb croutons, and shaved Parmesan tossed in our creamy house-made Caesar dressing with fresh lemon and anchovies

Vegetable Stack (VE)

Layered seasonal vegetables delicately stacked over rich Mediterranean slow-cooked tomatoes, peppers and aromatics, finished with fresh herbs and extra virgin olive oil

Dessert

Sticky Toffee Pudding (V)

Decadent date-studded sponge drenched in rich caramel toffee sauce, served warm with Madagascan bean ice cream. A British classic.

Ice Cream & Sorbets (V)

Ask your server for flavours

Vanilla Creme Brulee (V)

Silky vanilla custard beneath a golden caramelised sugar crust, served with buttery house-made shortbread

(GF) - Gluten free | (VE) - Vegan | (V) - Vegetarian

All our food is cooked fresh on the premises, dish descriptions do not list every ingredient. If you are concerned about the presence of allergens in our food, please ask your server. Remember, good food takes time.