

THE CHARTWELL

Small Bites

Marinated Olives (GF)(V)(VE) 3.75

Mixed Bread Selection (V) 5.75
Extra virgin olive oil & balsamic

Mezze Platter (V) 16.95

Falafel, olives, hummus,
crudités, feta, and sourdough

Sharer for Two (V) 11.45

Marinated olives, hummus,
and sourdough

Sharing Nachos (V) (GF) 11.95

Tortilla chips topped with melted
cheese, pico de gallo, guacamole
and sour cream

To Start

Prawn Cocktail Avocado Salad 8.95

Fresh prawns and creamy avocado on crisp
lettuce, drizzled with classic Marie rose
sauce

Home Made Chicken Liver Pâté 8.25

Silky home-made chicken liver pâté with
cognac, fresh herbs and sourdough

Potted Smoked Mackerel 8.05

Velvety smoked mackerel pâté
served with crusty sourdough
toast, garnished with fresh,
peppery pea shoots

Smoked Haddock & Dill Fish Cakes 8.95

Delicate smoked haddock and fresh dill patties,
perfectly seasoned and served with spicy house-
made red chilli sauce

Chef's Soup of the Day (V) 6.95

Fresh seasonal soup with warm
artisan roll and butter

From the Sea

Classic British Fish & Chips 17.95

Prime cod in Camden ale batter, served
with thick-cut chips, homemade mushy
peas and tartare sauce

Pan Seared Seabass Fillet (GF) 20.45

Pan-seared seabass fillet with tender broccoli,
sweet fennel, cherry tomatoes, and light herb-
infused olive oil sauce

Mediterranean Salmon 21.95

Pan-seared salmon fillet nestled on
fluffy couscous, draped in citrusy lemon
butter with Mediterranean herbs

Pasta & Salads

Traditional Caesar Salad (GF) 13.95

Crisp cos lettuce and golden croutons tossed in
our zesty Caesar dressing with aged Parmesan
add chicken or bacon £3

Chicken, Mango & Avocado Salad (GF) 16.95

Fresh chicken breast with ripe mango, creamy
avocado and Asian slaw, drizzled with zesty
lemon dressing

Couscous Salad (GF)(V) 16.95

Fresh couscous tossed with herb-marinated
vegetables, chickpeas, and zesty lemon, served
with Mediterranean flair

Chicken Tikka Superfood Salad 17.45

Succulent tandoori-spiced chicken over quinoa, fresh
vegetables & seeds in a vibrant superfood medley

Penne Al' Arrabiata con Pollo 18.95

Tender chicken and al dente penne pasta tossed in a
spicy tomato-basil sauce with crushed red chillies

Penne Al' Arrabiata Pasta (V) 16.95

Al dente penne pasta tossed in a spicy tomato-
basil sauce with crushed red chillies

From the Stove

Steak & Ale Pie 18.45

Tender beef and rich ale gravy encased in buttery pastry,
served with creamy mash and broccoli

Slow Cooked Lamb Shank 27.95

Succulent lamb shank, slow-cooked until fork-tender,
served with velvet mash, mint jus and broccoli

Chicken, Leek & Bacon Pie 17.95

Flaky pastry envelopes tender chicken, smoky bacon and
leeks, served with creamy mash and broccoli

Chicken Tikka Masala 16.95

Tender chicken chunks in a rich, aromatic tomato-cream curry,
served with crispy poppadom, buttery naan and fragrant rice

Mediterranean Vegetable Tagine (V) 19

Spiced vegetables, olives and a slice of garlic bread

From the Grill

Moroccan Chicken Skewers (GF) 19.95

Tender chicken marinated in aromatic Moroccan spices,
served with cooling tzatziki, crispy fries and fresh salad

28 Day Aged Beef Steaks (GF)

Served with cherry tomatoes, Portobello mushroom and chunky chips

8oz Rib Eye 24.95

8oz Sirloin 25.95

Sauces 2.00

Béarnaise, peppercorn, mushroom, blue cheese or rosemary jus

House Burgers

Served in a brioche bun with French fries & coleslaw
additional toppings £3: Cheese, Mushrooms, Bacon, or Egg

Aberdeen Angus Burger 18.45

Prime Angus beef, zesty coleslaw

Cajun Chicken Burger 16.95

Crispy, spicy chicken, tangy slaw

Vegetarian Burger (V) 15.95

Bean and veg patty, tangy slaw

Chicken Burger 16.45

Juicy grilled chicken, crunchy slaw

Sides

House Green Salad (GF)(V)(VE) 4

Mashed Potato (GF)(V) 3.75

French Fries (V)(VE) 3.95

Sweet Potato Fries (V)(VE) 3.95

Chunky Chips (V) 3.95

Seasonal Vegetables (GF)(V)(VE) 4.25

Home Made Onion Rings (V)(VE) 4

Dessert

Apple Tarte Tartin (V) 7.95

Caramelised apples nestled in buttery puff
pastry, baked until golden and served with
creamy vanilla ice cream

Sticky Toffee Pudding (V) 7.25

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

Artisanal Cheese Board (V) 11.25

A curated selection of British cheeses featuring rich
oak-smoked Somerset cheddar, creamy Croxton
Manor Stilton, velvety Somerset brie, and classic Red
Leicester. Served with artisan crackers, quince paste,
celery, and fresh grapes

Vanilla Crème Brûlée (V) 7.25

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

Ice Cream & Sorbet (GF)(V) 6.25

Please ask your server for flavours