

Evening Menu



THE CHENEY ARMS

Starters

Twice Baked Cheese Soufflé

Mustard velouté, chive oil, Parmesan crisp, garden herbs 11

Cheney Scotch Egg

Rhubarb ketchup 11

Karaage Chicken

Pickled cucumber, sesame aioli, micro coriander 11

Pan Fried Scallops

Cauliflower & vanilla purée, pickled cauliflower, micro parsley, Extra Virgin Olive Oil 13.5

Tomato Salad (V)

Whipped goat's cheese, basil, olive crumb, aged balsamic, crispy rocket, Extra Virgin Olive Oil 11

White Onion Velouté (V)

Truffle oil, crispy onion, chive, focaccia 10

Paella Arancini

Tomato & chilli sauce, oregano, pea shoots 10

Baked Camembert To Share - Apple & Ale Chutney,

Focaccia & Red Onion Chutney 19

Classics

Fish & Chips - Beer Battered Market Fish, Triple Cooked Chips, Mushy Peas, Tartar Sauce, Curry Sauce & Burnt Lemon 19

Pie of the Day

Buttery mash or triple cooked chips, seasonal greens, rich gravy 19

14oz Ribeye Steak

Triple cooked chips, portobello mushroom, peppercorn & brandy sauce 34

Cheney Burger

Dry-aged beef, smoked cheddar, bacon, wild garlic fries 18.50

Chicken & Bacon Caesar

Baby gem, anchovy, croutons, Parmesan crisp 18

Mains

Duo of Lamb

Roast lamb rump, braised shoulder croquette, asparagus velouté, sprouting broccoli, dauphinoise, chorizo 29

Hake

Baby potatoes, brown shrimp butter, samphire, roast lemon oil, caviar 26

Chicken Supreme

Wild mushroom fricassée, truffle oil, wild garlic pomme purée, sprouting broccoli 25

10 Hour Braised Beef Cheek

Carrot purée, glazed heritage carrots, truffle mash, crispy onions 24

Curried Mussels & Fries

Thai green curry 22

Creedy Carver Duck Breast

Dauphinoise, braised red cabbage, blackberry, kale 28

Pressed Pork Belly

Burnt apple purée, spring greens, champ mash, sage 25

Asparagus, Pea & Courgette Pappardelle (V)

Vegetarian Parmesan, truffle, lemon 21

Sides

Wild garlic & sprouting broccoli 5

East West fries 5

Sea salt & rosemary fries 5

Onion rings 5

Seasonal vegetables 5

Triple cooked chips 5

Parmesan & Truffle Fries 8

