

# MAIN MENU



**THE  
CHESTNUT  
HORSE**

EASTON

## STARTERS

### **Celebration of Leek**

*Leek and potato soup with a truffled leek garnish. Served with leek and garlic focaccia.*  
6.5 (GFO/VO)

### **Potted Smoked Mackerel**

*Served with celeriac remoulade and a homemade bread.*  
8 (GFO)

### **Baked Camembert (to share)**

*Studded with garlic and herbs, served with red onion chutney and home made bread.*  
14 (GFO)

### **Vegetable Pakoras**

*Served with tomato and chilli jam.*  
6.5 (GFO/VO)

### **Ham Hock Terrine**

*Served with mustard mousse and homemade bread.*  
7 (GFO)

## MAINS

### **Beer Battered Fish and Chips**

*Served with garden peas and homemade tartare sauce, ask your server for today's fish.*  
15

### **House Burger**

*100% Hampshire beef patty, salad, streaky bacon and smoked cheddar. Served with chips and tomato chilli jam.*  
14

### **Pork Tenderloin**

*Served with black pudding bon bon, apple puree, celeriac mash and tenderstem broccoli.*  
16 (GFO)

### **Chicken "Pie"**

*Puff pastry filled with Chicken and leeks served with creamy mash, tenderstem broccoli, roasted carrots and red wine jus.*  
14

### **Char Grilled Rib Eye Steak**

*Served with roasted beef tomato, chips, green salad and peppercorn sauce.*  
23 (GFO)

### **Stuffed Aubergine**

*Filled with vegetables and chickpeas, served with a romesco sauce.*  
12 (GFO/VO)

### **Wild Mushroom Tagliatelle**

*Fresh egg pasta with a creamy mushroom sauce. Served with rocket, parmesan and a mushroom balsamic glaze.*  
13

**Mains continued over the page →**

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## **Beetroot and Goats Cheese Salad**

*Roasted beetroot, rosary goats cheese, chicory leaves and toasted seeds with a beetroot balsamic dressing.*

12 (GFO/VO)

## **DESSERTS**

### **Classic Lemon Tart**

*served with G&T Ice cream.*

8

### **Badger Pudding**

*Rich sponge pudding served with warm ale and chocolate sauce and malted banana Ice-cream.*

8

### **Fruit Crumble**

*Served with Tonka Bean Custard or Jude's Vanilla ice cream.*

*Ask your server for today's fruit filling.*

7.5

### **Celebration of Pear**

*Vanilla Poached Pear served with chocolate and pear jus boise.*

7.5 (GFO)

### **Cheese Board (to share)**

*cheese selection, chutney, biscuits, pear and grapes.*

15 (GFO)

### **Jude's Ice Cream**

*Served by the scoop, please ask for today's selection.*

1.5 (GFO/VO)

## **SIDES**

**Chunky Chips** 4

**Rocket, Lollo Blond and  
Parmesan Salad** 4

**Bread Selection** 4

**Roasted Carrots and  
Tenderstem Broccoli** 4

### **Allergens:**

Menu descriptions do not include all ingredients.

If you have any questions, allergies or intolerances, please let us know before ordering.

GFO (Gluten Free Option Available) VO (Vegan Option Available)