

SUNDAY LUNCH



THE
**CHESTNUT
HORSE**

EASTON

STARTERS

Celebration of Leek

Leek and potato soup, truffled leek garnish.

Served with garlic and leek focaccia.

6.5 (GFO/VO)

Potted Smoked Mackerel

Served with celeriac remoulade and

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)

Game Terrine

*Served with red onion chutney, prune mousse
and homemade bread.*

7 (GFO)

ROASTS

*All Roasts are served with roast potatoes,
yorkshire pudding, swede and carrot mash,
braised red cabbage, tenderstem broccoli and
red wine jus. (GFO)*

Strip Loin of Beef

16

Stuffed Salmon

Prawn jus

17

Chicken Supreme

15

Slow Braised Shoulder of lamb

15

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

DESSERTS

Classic Lemon Tart

*Served with
Jude's G&T Ice cream*
8

Badger Pudding

*Rich sponge pudding with c ale and chocolate
sauce, served with Jude's 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 a
Chocolate and pear jus boise.*
7.50 (GFO)

Cheese Board (to share)

*Cheese selection chutney, biscuits, pear
and grapes*
15 n(GFO)

Jude's Ice Cream

*Served by the scoop, please ask for
today's selection.*
1.5 (GFO/VO)

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 Available) VO (Vegan Option Available)