



## Appetisers

### Garlic Bread V £2.99

+ Fresh Mozzarella V (£3.99)

### Selection of Olives VG £2.99

## Starters

### Halibut Chowder £4.99

Our in-house halibut chowder, served with artisan bread.

### Halloumi Fries V £4.99

Fried halloumi chips served with a rich tomato chutney. *Gluten free option available.*

### Vegan Buffalo Bites VG £4.99

Cauliflower chunks coated in a soya milk batter and fried until crisp, served with a spicy buffalo sauce. *Gluten free option available.*

### Boneless Chicken Bites £4.99

Chicken breast, coated in a buttermilk batter and fried until crisp. Served with a choice of homemade spicy BBQ, blue cheese or buffalo sauce. *Gluten free option available.*

## Salads

### Halloumi Salad V £9.99

House salad topped with fried halloumi, drizzled with a house dressing.

### Steak Salad £9.99

House salad topped with steak, and a house dressing.

### Seitan Salad VG £9.99

House salad topped with slices of seitan, and a house dressing.

### Chicken Salad £9.99

House salad topped with pan-fried chicken breast, with a garlic and herb dressing. *Make it buttermilk chicken for an extra £1.*

V = Vegetarian

VG = Vegan

GF = Gluten Free



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## Signature Dishes

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### **Chester's Chicken £9.99**

Bone-in chicken breast, cooked in a choice of cajun seasoning, or home-made spicy BBQ sauce. Served with corn on the cob and coleslaw.

### **Buttermilk Burger £11.99**

Chicken breast cooked in a crispy buttermilk coating, served in a brioche bun, with bacon, cheese and coleslaw on the side.

### **The Chester Burger £11.99**

Steak burgers made in-house by our chefs, served in a brioche bun, with bacon, cheese and coleslaw on the side.

### **Halibut & Chips £14.95**

Chunky halibut steaks in a light batter, served peas and homemade tartare sauce

### **Pie of the Day £9.99**

Ask your host for details, served with greens.

### **Pan-Fried Halibut £14.95**

Pan fried wild halibut, served with a tartare sauce and greens.

### **Spicy Bean Burger GF, VG £9.99**

Homemade bean burger topped with a rich tomato salsa, served in a gluten-free ciabatta with coleslaw.

### **Gourmet Sausages £9.99**

A trio of gourmet sausages, served with chips or seasoned mash.

### **Cauliflower Steak GF, VG £8.99**

A thick cut of cauliflower, seasoned with paprika, cayenne, lemon and garlic. Served with artisan garlic mushrooms, ripened tomatoes and greens.

**Have as a burger in soya milk batter - £11.99**

### **Tournedos Seitan VG £9.99**

Medallions of seitan served with a vegan red wine reduction. Served with artisan garlic mushrooms, ripened tomatoes and greens.

### **Sharing Platter £19.99**

Boneless chicken bites, halloumi fries, garlic bread with fresh mozzarella and olives. Served with BBQ and buffalo sauce.

*All served with a choice of home cooked triple chips, or mash.*



*Whilst we take every precaution to ensure we use best endeavour, we cannot guarantee our dishes are 100% free of allergenic ingredients.*



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## Steaks

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### AAA Fillet

A steak prized for its tenderness, best served rare to medium.

**Standard**            **£18.99**

**Medium**             **£21.99**

**Millionaires Cut**   **£24.99**

### Chateaubriand            **£39.99**

A large cut of tenderloin, best suited for two guests. Due to its size only available in rare to medium, and please allow an extra 20 mins cooking time.

### 8 Oz Hanger                **£15.99**

A deep-flavoured steak, best served rare to medium-rare.

### 18 Oz T-Bone              **£21.99**

Sirloin and fillet on the bone for extra flavour. Can be cooked across the ranges, but may have some pinkness towards the bone.

### 8 Oz Sirloin                    **£16.99**

A firm favourite, this intensely flavoured cut of meat is suitable for all cooking preferences.

### Tournedos of Beef   **£11.99**

Medallions of fillet steak, cooked in a choice of Diane Sauce or Red Wine Jus.

### Beef Stroganoff            **£11.99**

Strips of steak, cooked in a tangy and creamy mushroom sauce.

### 10 Oz Ribeye                **£16.99**

This well marbled steak benefits from a slightly longer cook time to release its intense creamy notes. Best enjoyed medium to medium-well-done, not recommended below these cooking levels.

*All served with a choice of mash or home made triple cooked chips, side of greens, artisan garlic mushrooms and warm ripened tomatoes, and a choice of Creamy Peppercorn, Red Wine Jus, Blue Cheese or Wild Mushroom sauces.*



## Desserts

Northney Dairy Ice Cream  
(3 Scoops) V, GF **(£3.99)**

Northney Dairy Sorbets  
(3 Scoops) VG **(£3.99)**

Strawberry and Marshmallow  
Chocolate Fondue **(£4.99)**

Crumble of the Day VG **(£4.99)**

White Chocolate Crème Brûlée  
V, GF **(£4.99)**

Cake of the Day V **(£3.99)**

Cointreau Bread &  
Butter Pudding V **(£4.99)**

Vegan Lemon Cheesecake  
VG **(£4.99)**

*All served with one choice of Belgian Chocolate  
Sauce, Custard, Scoop of Ice Cream, Scoop of  
Sorbet.*

Cheese Board V **(£5.99)**

Smooth organic Godminster Cheddar, "Brie-like"  
Isle of Wight Blue, Rosary Ash Goats Cheese.  
Served with artisan crackers and chutney.

## Sweet Wines

De Bortoli 'VAT 5' Botrytis Semillon  
Half Bottle, South East Australia 10.5%  
**(50ml - £3.50, Bottle - £16.95)**

Duolong Sauternes, France 13.5%  
**(Bottle - £21.95)**

Helmut Lang Grüner Veltliner Eiswein,  
Burgenland, Austria 11%  
**(Bottle - £45.95)**

Pietri-Geraud Banyuls Rimage  
'Mademoiselle' 16.5%  
**(50ml - £3.50, Bottle - £31.95)**

Torres Floralis, Spain 15%  
**(50ml - £2.95, Bottle - £19.95)**

Dows LBV Port 20%  
Recommended with the Cheese Board  
**(50ml - £3.50, Bottle - £29.95)**



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