



the chapter house

PUB, GRILLHOUSE & ROOMS

starters

Garlic bread - plain or cheesy	2.95/3.45
Marinated Puglian olives	3.45
Boerewors (South African farmer's sausage) served with polenta wedges (pap) & chakalaka	7.95
Biltong (South African air dried beef)	4.50
Soup of the day (V) served with bread and butter	5.50
Calamari and chorizo panfried and served on rocket with sundried tomato and lemon dressing	7.50
Medley of prawns & crayfish tails with avocado and marie rose sauce	7.95
Wild mushrooms on toasted sourdough bread (V) with a light creamy sauce and parmesan shavings	6.95
Chicken liver paté with onion marmelade and toasted brioche	6.95
Parma ham and melon	6.95

for sharing

South African sharing board boerewors, juicy ribs, bbq wings, chakalaka, polenta wedges and monkeygland sauce	19.95
Mezze sharing plate hummus, taramasalata, olives, tzatziki and feta served with pita bread	12.95
Baked sharing camembert served with crusty bread and cranberry compote	11.95

salads

Caprese (V) avocado, mozzarella, tomato, basil & pesto add chicken	9.95 2.00
Rare roast beef salad with rocket, sun dried tomatoes and artichokes	12.95
BBQ chicken with bacon & corn Add avo or halloumi	11.95 1.50

main courses

Traditional South African bobotie ground beef seasoned with Malay spices, baked with a fluffy egg topping, served with rice and Mrs Balls' chutney	13.95
Durban style curry - queen prawn &/or chicken served with savory rice, sambals & poppadoms	14.95
Real ale battered cod served with chunky chips, sauce tartare & peas	11.95
12 hours slow-cooked featherblade of beef with creamy mash, sautéed kale and rich gravy	13.95
Ovenbaked fillet of halibut with pea risotto and pesto drizzle	14.95
Spaghetti primavera (V) The healthier choice! With cherry tomatoes, garlic, chilli, basil, rocket and olive oil, topped with parmesan add prawns	11.95 3.00
Crispy duck breast dauphinoise potatoes, braised red cabbage and port jus	14.95
Lamb rump fondant potatoes, butternut purée and red wine jus	16.95

Allergies & intolerances - Before ordering please speak to our staff.

fancy a Larger cut?

Visit our butcher's block to view our aged
beef and choose your cut and size.

GRILLS

All steaks are lightly brushed with our secret basting sauce
and chargrilled to perfection and all our grills and burgers
are served with fat chips, mash or salad.

10oz Prime rump steak firm texture and intense, mature flavour	17.50
8oz Rib eye steak well-marbled with fat, full of tenderness & flavour!	19.50
7oz Fillet steak a lean thick cut that melts in your mouth!	22.50

SAUCES

Pepper, blue cheese, bone marrow, mushroom, bearnaise, monkeygland or garlic butter	1.75
--	------

Juicy short ribs half or full rack grilled pork ribs	13.95/19.95
Ribs 'n rump 8oz Chargrilled rump and half rack of juicy pork ribs	22.95
8oz Smokey Joe beef burger topped with with bacon and cheese	11.95
8oz Prime rump burger with onion marmalade and Isle of Wight Blue cheese	12.95
Rustic chargrilled chicken burger with a tomato and onion salsa and smoked bacon Add avo or halloumi	11.95 1.50
Grilled halloumi & avocado burger (V) with a tomato and onion salsa	10.95

SIDES

Rocket & parmesan salad	2.95
Greek salad	4.25
Sweet potato chips	4.50
Chunky chips	3.50
Buttered new potatoes	3.50
Garlic bread	2.95
Cheesy garlic bread	3.45
Buttered green beans	3.50
Garlic & parmesan 'posh chips'	4.50

SUNDAY ROAST

Medium rare rump of beef	12.45
Devize's pork, crackling & apple sauce	11.45
Corn fed chicken with stuffing	10.45
Mixed roast - pork, beef & chicken	14.45
Kids roast - pork, beef or chicken	7.95

All served with Yorkies, roast potatoes, parsnips,
vegetables, cauliflower cheese and gravy

Available until 5pm or when it's all eaten!

(V) Suitable for vegetarians - our food is all prepared fresh in our
kitchen so please ask your server if there are any other vegetarian
dishes we could offer you with the ingredients we stock

PLEASE NOTE SERVICE IS NOT INCLUDED IN OUR PRICES BUT IS
GREATLY APPRECIATED. 10% DISCRETIONARY SERVICE CHARGE WILL
BE ADDED TO ALL PARTIES OF 10 OR MORE.