



the chapter house

PUB, GRILLHOUSE & ROOMS

starters

Garlic ciabatta - plain or cheesy (V)	3.25/3.95
Marinated Puglian olives (V)	3.75
Boerewors (South African farmer's sausage) served with polenta wedges (pap) & chakalaka	7.95
Biltong (South African air dried beef) served on a bed of rocket	4.50
Soup of the day (V/vegan option available)	5.95
Medley of prawns & crayfish tails with avocado and marie rose sauce	7.95
BBQ chicken wings	6.95
Pan seared scallops on minted pea puree with charred chorizo	9.45
Game terrine with sloe compote, mixed leaves and garlic crostini	7.45
Beetroot carpaccio (V) with crumbed Isle of Wight blue and pickled walnuts	7.25
Wild mushrooms on toasted sourdough bread (V) with spinach & French comte' cheese	7.45

FOR SHARING

South African sharing board boerewors, juicy ribs, bbq wings, chakalaka, polenta wedges and monkeygland sauce	19.95
Mezze sharing plate (vegan option available) hummus, babaganoush, olives, tzatziki and feta served with pita bread	13.95
Baked sharing camembert (V) served with crusty bread and cranberry compote	11.95

salads

Bacon and blue salad cranberries, Roquefort, smokey lardons and honey mustard dressing	11.95
Superfood salad (vegan) beetroot, green beans, quinoa, pumpkin seeds and homemade dressing	11.95
Caprese (V/vegan option available) avocado, mozzarella, tomato, basil & pesto add chicken	10.95 3.00

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 and/or chicken with savoury rice, sambals and a poppadom	14.95
Durban style vegetable curry (vegan) with peas, beans, beetroot, potatoes, coriander, savoury rice and a poppadom	12.95
Real ale battered fresh cod served with chunky chips, sauce tartare & peas	14.95
Ricotta and spinach giant tortellini (V/vegan available) in a creamy Napoli sauce topped with melted buffalo mozzarella and basil leaves	12.95
12 hours slow-cooked featherblade of beef with creamy mash, sautéed kale and rich gravy	14.95
Seabass salsa verde pan seared, served with roasted tomatoes and buttered Charlotte potatoes	15.95
Confit of duck leg with creamy mash, green beans and red wine jus	14.95

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	19.50
8oz Rib eye steak well-marbled with fat, full of tenderness & flavour!	21.95
7oz Fillet steak a lean thick cut that melts in your mouth!	23.95
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
Smokey Jo'burger 8oz beef burger topped with with bacon and cheese	12.45
8oz Prime rump burger with onion marmalade and Isle of Wight Blue cheese	13.45
Rustic chargrilled chicken burger with a tomato and onion salsa and smoked bacon Add avo or halloumi	11.95 1.50
Portobello mushroom burger (V/vegan available) with melted brie and topped with onion marmalade	10.95
Halloumi burger topped with half an avocado (V)	11.95

SIDES

Rocket & parmesan salad	2.95
Greek salad	4.25
Beetroot and red onion salad	3.50
Sweet potato chips	4.50
Chunky chips	3.50
Buttered new potatoes	3.50
Green beans	3.50
Creamy spinach	3.50
Corn on the cob	2.50
Onion rings	3.50
Garlic portobello mushroom	3.50

SUNDAY ROAST

Medium rare rump of beef	12.95
Devizes' pork, crackling & apple sauce	11.95
Corn fed chicken with stuffing	10.95
Mixed roast - pork, beef & chicken	14.95
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, (vegan) Suitable for vegans, (Vegan option available) - dishes can be adapted to contain only vegan ingredients - 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.

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