



# The Chandos Arms

À la carte

## Spring

The season of new beginnings.

### While you wait

Stone in olives (GF/ VE) | £3.95

Warm sourdough basket for two, tomato butter, extra virgin olive oil & balsamic vinegar (GFA/ VE) | £3/ 5.50 (for two)

Confit garlic & chickpeas hummus, spring crudité (VE/ GF) | £5

Charcuterie board, dressed watercress, pickles, Long Crendon door-stop bread (DF/ GF) | £7.50/ £11.50 (to share or not)

English cheese plate of 2,3 or 4 (V/ GFA) | £7.50/ £9.50/ £11.50 "don't mind if we do"

*Served with crackers, salted butter, grapes, celery, quince and Ludgershall honey.*

*(Oxford Blue, Croxton Manor Brie Cheese, Godminster Vintage Organic Cheddar, Somerset Goats Cheese)*

### Starters

Seasonal soup, buttery croutons (GFA/ DFA) | £5.50 Ask for the soup of the day.

Crispy whitebait, apple cider vinegar, house tartare sauce (DF) | £5.50

Spring garden salad, hand-picked leaves and herbs, balsamic vinaigrette, salt-baked beetroots (VE/ GF) | £6/ 11

*Our superfood salad may include seeds, grains, dried fruit, and all the good bits.*

Smoked free-range chicken & pork terrine, heritage of radishes, honey Dijon aioli, pork scratchings (GF/ DF) | £8

### The chef's mains

Garden peas & emerald asparagus risotto, prosecco DOC, tarragon oil, watercress (VE/ GF) | £14

Free-range rotisserie chicken, chimichurri newies, salt-baked beetroot purée, sautéed spring veggies (GF/ DF) | £14.95

Slow roasted Porchetta, Bramley apple, creamy mashed potato, buttered kale, apple cider jus (GF/ DF) | £16.95

Catch of the day, seasonal vegetables (GF/ DFA) | Ask for today's special.

*"Our fishmonger ensures our catch of the day is caught sustainably and in the least impactful way on the ocean. We proudly choose species that are native to the cold coasts of England and Scotland."*

### Classics

8oz Hereford beef steak burger, mature cheddar, burger relish, house coleslaw and skinny fries (GFA/DFA) | £14.50

Three bean & smoky beetroot burger, burger relish, house coleslaw and skinny fries (V/ GFA) | £13.95

Battered cod, garden peas, house tartare sauce, mushy peas purée and triple-coated chips (GF/ DF) | £14.50

Jon's 32-day dry-aged, grass-fed Buckinghamshire Hereford beef steak (GF/ DF) | Ask for today's cut  
*"Our steaks are served with garlic and thyme roast cherry tomatoes and mushrooms, chunky chips, hand-picked salad dressed with balsamic vinaigrette and red-wine jus".*

### Sides £3.50 each

Skinny fries, triple-coated chips, buttered seasonal vegetables, chimichurri newies, spring side salad (GF/ DF)

[GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan [V] Vegetarian [DF] Dairy Free [DFA] Dairy Free Available

A 12% discretionary service charge will be added to tables of 6 or more, please do not feel obliged to pay this if you don't feel the service warrants it. Please note that all the food we serve is prepared and freshly cooked on-premises. If you have any allergies or queries, please bring them to the attention of our team and we will do our best to accommodate you.

-The Chandos Arms -