



The Chandos Arms

À la carte

Summer

has a flavour that is fresh and simmered in sunshine.

Nibbles & Sharing platters

Stone in olives (GF/ VE) | 3.50

Warm sourdough basket for two, sun-dried tomato butter, olive oil & balsamic vinegar (GFA/ VE) | 3.50/ 6.50 (for two)

Roasted garlic & chickpeas hummus, summer crudité (VE/ GF) | 4.75

Crispy whitebait, house tartare sauce (DF) | 5.75

Chandos Ploughman, pork & chicken terrine, potato salad, cocktail gherkins, house chutney, crackers & butter, grapes, celery, quince jelly, Oakley honey and two choices of cheese | 12.50

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

Starters

Seasonal soup, salted butter, sourdough roll (GFA/ DFA) | 6 Ask for the day's soup

Sun-dried tomato & capers tartiflette, roasted cherry tomato, basil & balsamic vinegar (VE) | 7.50

Heritage of tomato salad, buffalo mozzarella, house green pesto, house-baked focaccia (V/ GFA) | 7.95

South African pork and chicken sosatie, grilled and served with Ouma's chutney (DF/ GF) | 8

Summer figs, smoked ricotta cheese on toasted sourdough, fresh oregano and Oakley honey (V, GFA) | 8.50

The chef's mains

Rosé wine infused risotto, roasted radicchio & red pickled onions, parsley salad (VE/ GF) | 14

Rotisserie free-range ¼ chicken, anchovies, soft boiled egg, crispy bacon & Parmigiano Salad (GF/ DF) | 15

Crispy Aylesbury duck leg, sriracha mayo, glass noodles, pak choi, ginger & star anise teriyaki sauce (GF/ DF) | 18

Catch of the day and 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
Vegan burger alternative | 13.50 - Gluten-free bun +£1

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

Freshly made pie of the day, buttered seasonal vegetables (GFA, DF) | 15

Jon's 32-day dry-aged, grass-fed Buckinghamshire Hereford beef Rump steak (GF/ DF) | 22.50

Teriyaki glazed aubergine steak (VE/ GF) | 16.95

Served with roast cherry tomatoes and mushrooms, confit garlic, chunky chips, house coleslaw and red wine jus".

Sides | 3.50 each

Skinny fries, triple-coated chips, new potatoes salad, buttered peas or crispy bacon (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 -