

MENU SERVED WEDNESDAY - SATURDAY 12-8.45

SHARING PLATTERS		MAINS
WARM BREAD	8.00	CHEFS PIE OF THE DAY - VA
With extra virgin olive oil and balsamic BAKED CAMEMBERT SHARER	17.95	Choice of chunky chips or creamed meas & gravy
Camembert encased with rosemary, garlic and olive oil focaccia	,,,,,	FISH & CHIPS
ANTI PASTI	18.95	Beer battered haddock fillet, chunky garden or mushy peas
with salami, chorizo, parma ham, olives, roast peppers, mozzarella, bread and dips		LAMB KOFTA
		Moroccan cous cous mint yogurt and pomegranate seeds
STARTERS		CRISPY CHILLI CHICKEN
SOUP OF THE DAY Wholemeal bread & butter -GFA-V	5.95	Deep fried strips of crispy coated chic chilli sauce, egg fried rice
CREAMY GARLIC MUSHROOMS With toasted garlic soldiers	5.95	BURGERS
TERRIYAKI BEEF SALAD With sesame croutons	8.00	All served on a brioche bun, baby ger lettuce, tomato, pickles, skin on fries, slaw - GFA
HONEY BOURBON PORK BELLY Pork belly bites with green salad, spring onions, sesame seeds	8.00	CHET PIT BURGER Pulled pork, pit beans, Monterey jack
CORNISH CRAB CAKES	7.95	CHEESE BURGER
With lemon & garlic mayonnaise	7.00	CRISPY CHICKEN BURGER
KING PRAWN SALAD	8.00	CHEEC CHODY OF TH
With chorizo, watercress and saffron dressing		CHEFS CURRY OF TH
		OLIOUEN

FROM THE GRILL 802

Served with chunky chips, grilled tomato, flat mushroom, onion rings

24.00 **80Z SIRLOIN STEAK** 100Z GAMMON STEAK 15.00 served with fried egg and fresh pineapple

ADD BLUE CHEESE OR PEPPERCORN SAUCE 2.00

PLEASE HAVE A LOOK AT OUR WEEKLY **CHEF SPECIALS**

CHET PIT BURGER Pulled pork, pit beans, Monterey jack cheese	17.00
CHEESE BURGER	15.00
CRISPY CHICKEN BURGER	15.00

15.00

15.00

17.00

16.00

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chips,

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IE DAY

17.00 CHICKEN 17.00 PRAWN **VEGAN** 14.00 GFA NO NAN BREAD 14.00

SUPERFOOD SALAD 17.00

Beans, pulses, green veg, mixed leaf, pomegranate, garlic, rosemary and honey dressing.

Chose from one topping:

HALLOUMI, CRISPY CHILLI CHICKEN, PAN FRIED TIGER PRAWNS, CRAB CAKES. SIRLOIN STEAK: 2.00 SUPPLEMENT



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FRESHLY MADE STONE BAKED PIZZA



CLASSIC MARGHERITA With fresh pesto oil	13.00	
CHEESY GARLIC BUTTER PIZZA	13.00	

CLASSIC VEGETARIAN	14.00
Mushrooms, spinach, red onion, broccoli and	

drizzled with fresh pesto oil on a tomato base with vegan cheese

ADD HALLOUMI 2.00

MEAT FEAST	16.00
With chicken charizo nulled nork and bacon	

With chicken, chorizo, pulled pork and bacon on a tomato base with mozarella cheese

NEW YORK DELI 16.00 Salami, chorizo, palma ham, roasted peppers & pickles

VEGETARIAN & VEGAN, GFA



PUFF PASTRY WELLINGTON OF THE WEEK 15.00 Chips & peas

CURRY OF THE WEEK Pilau rice and nan bread	14.00
SUPER FOOD SALAD No chicken crispy chilli or Halloumi	17.00
BEYOND BURGER Served with Gem lettuce, tomato, mayonnaise and skin on fries	15.00

HOME MADE VEGETABLE LASAGNE 14.00 With galic bread

GLUTEN FREE OPTION FOR CURRY, SALAD BEYOND BURGER AND LASAGNE

SMOKEHOUSE

Oak smoked to create authentic BBQ flavour smoked low and slow all served with fries, Smokey pit Beans and watercress unless stated otherwise

BABY BACK RIBS	HALF 17.00 FULL	
Chose from BBQ, Buffalo or p PULLED PORK & CRACKL		15.00
CHICKEN THIGHS		14.00
Choice of BBQ, Buffalo, Piri P	iri lemon and garlic	1 1.00
HONEY BOURBON PORK	BELLY	16.00
SMOKED HALLOUMI		15.00
Served with fries, BBQ beans	and watercress	

THE CHET SMOKED PLATTER

HAVING TROUBLE DECIDING 25.00
WHY NOT TRY OUR SMOKEHOUSE
PLATTER SELECTION

SIDES

BBQ MEATY PIT BEANS	5.00
CHUNKY HOME MADE CHIPS	4.00
ONION RINGS	4.00
GARLIC BREAD	3.00
CHEESY GARLIC BREAD	4.00
COLESLAW	3.50
SIDE SALAD	4.00
BBQ BEANS	4.00
	4.00
SKIN ON FRIES	4.00
	CHUNKY HOME MADE CHIPS ONION RINGS GARLIC BREAD CHEESY GARLIC BREAD COLESLAW SIDE SALAD BBQ BEANS CORN ON THE COB