

2 COURSES £26
3 COURSES £32

CHAMBERS

STARTERS

SOUP OF THE DAY (324kcal) (GF*, VG*)

BEETROOT TARTARE (305kcal) (GF*, V, VG*)
pecorino, pickled radish, candied walnuts

PADRON PEPPERS (99kcal) (GF, V, VG*, NF)
with a Tzatziki dip

MAINS

CLASSIC BEEF BURGER (1315kcal) (GF*, NF, DF)
British smoked cheddar, smoked bacon, lettuce, tomato, burger sauce, served with skin-on fries

VEGAN BURGER (882kcal) (GF*, VG)
smoked vegan cheddar, vegan mayo, lettuce, tomato, served with skin-on fries

COURGETTE RISOTTO (450kcal) (GF, V, VG*, NF)
watercress, pickled shimeji, crispy pecorino

BEETROOT & GOAT CHEESE SALAD (511kcal) (GF, V)

SIDES

ROASTED ASPARAGUS (83kcal) (GF*, VG*) 9
candied lemon

TRUFFLE & PARMESAN FRIES (311kcal) (V, NF) 7

SKIN-ON FRIES (257kcal) (VG*, NF, DF) 5

SWEET POTATO FRIES (303kcal) (VG*, NF, DF) 5

GREEN BEANS (322kcal) (GF*, V, VG*) 6
shallots, hazelnuts

DESSERTS

STRAWBERRY ETON MESS (408kcal) (GF*, V)

TIRAMISU (473kcal) (V)

SELECTION OF *Granny Gothards* ICE CREAMS (321kcal) (VG*)

Handmade in Devon, Granny Gothards ice creams are pure luxury, crafted with rich, creamy dairy, and only the finest local ingredients. No additives, no artificial flavours, just velvety natural indulgence in every scoop. Ask your server for today's flavours

(V) Vegetarian, (VG) Vegan, (VG*) Can be made Vegan, (GF) Gluten Free, (GF*) Can be made Gluten Free, (NF) Nut Free, (DF) Dairy Free All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.