
Sharers for 2

RUSTIC BREADS (V) Served with salted butter, olive oil & balsamic vinegar	£ 7	TASTY OVEN-BOX-BAKED CAMEMBERT (V) Fresh dipping bread, with a homemade grape & onion jam	£ 8.50
BLACK & GREEN QUEEN OLIVES (V) Marinated with sweet garlic & rosemary	£ 6	GRILLED GARLIC BREAD BOARD (V) With or without melted mozzarella	£ 7

Starters

CHEF'S HOMEMADE SOUP OF THE DAY Served with hot freshly baked bread & butter	£ 4.50	DUCK, PORT & ORANGE PÂTÉ Toasted brioche & red onion marmalade	£ 5.95
GARLIC MUSHROOMS (V) Sautéed in garlic, topped with melted mozzarella cheese & freshly chopped parsley	£ 5.25	HOMEMADE BLACK PUDDING Soft boiled eggs, fine beans, pickled red onion, garden pea shoots & a tarragon dressing	£ 5.95
OVEN-BAKED GOAT'S CHEESE TART (V) With homemade red onion marmalade, scattered honeyed walnuts, rocket salad & a drizzle of balsamic glaze	£ 5.50	ITALIAN MOZZARELLA SALAD (V) Fresh vine tomatoes, basil & a pesto dressing	£ 5.25
SMOKED SALMON Horseradish cream, diced shallots, lemon wedge & baby capers, served with a warm homemade bread roll & butter	£ 6.75	MOULES MARINIÈRE White wine steamed mussels finished with shallots, garlic, cream & parsley, served with hot freshly baked bread	£ 6.50

Fresh Salads

CHAMBERS CAESAR SALAD (V) The original classic, with succulent chargrilled chicken, baby gem lettuce, croutons & parmesan shavings	£ 8.95	PEAR & WALNUT SALAD (V) Red wine poached pears, crumbled Roquefort cheese, Roquefort dressing, baby leaves, spinach & garlic croutons	£ 8.25
SHREDDED DUCK SALAD (V) Spring onions, toasted sesame seeds, cucumber, fresh orange zest & hoisin dressing	£ 9.95	CLASSIC GREEK SALAD (V) Feta cheese, vine tomatoes, crispy lettuce, queen olives, cucumber, red onion, Greek yoghurt and a drizzle of olive oil	£ 8.50

Pasta & Fish

MUSHROOM TAGLIATELLE (V) Fresh tagliatelle pasta prepared in a rich white wine & garlic sauce, finished with cream & a sprinkling of freshly chopped herbs	£ 8.25	PAN-FRIED SEABASS FILLET Basil pesto mash, glazed French beans, sugar snap peas & courgettes with a white wine & chive sauce	£ 14.95
HOMEMADE BEEF LASAGNE Combining locally sourced beef, tomato, bell peppers & topped with a Béchamel sauce, served with crispy potato wedges & balsamic dressed baby leaf salad	£ 8.95	SPAGHETTI CARBONARA Combined in a smoked back bacon, button mushroom, garlic & thyme sauce & finished with parmesan shavings	£ 8.75
		GRILLED ATLANTIC SALMON FILLET Glazed baby potatoes, roasted butternut squash, fine beans, garden pea shoots & tarragon Hollandaise	£ 13.95

Classic Mains

FAMOUS CHAMBERS STEAK, MUSHROOM & GUINNESS PIE Slow-cooked beef steak under puff pastry, served with mashed potato & garden peas	£ 12.95	CHAMBERS' FAMOUS FREE RANGE CHICKEN STIR-FRY Succulent chicken breast strips in Hoisin sauce with crispy bean sprouts, courgettes & mixed peppers on a sizzling skillet, served with turmeric rice	£ 11.95
ROAST BUTTERNUT SQUASH & PARMESAN RISOTTO (V) Italian Arborio rice gently simmered in white wine & vegetable stock, sprinkled with toasted pine nuts & a parmesan crisp	£ 10.50	CLASSIC "HAM, EGG & CHIPS" Shropshire honey-glazed ham, free range fried egg, chunky chips & garden peas	£ 10.95
FREE RANGE CHICKEN, LEEK & BACK BACON PIE Slow-cooked with bay leaves, thyme, onions & garlic under puff pastry, served with tarragon mashed potato & steamed broccoli	£ 11.95	SLOW-COOKED SHANK OF WELSH LAMB Roasted vegetables, parsnip purée, parsnip crisps & rich homemade gravy	£ 15.95
BEER BATTERED ATLANTIC COD FILLET Chunky chips, minted mushy peas & a zesty lemon wedge	£ 11.95	CLASSIC MUSHROOM STROGANOFF (V) Cooked in paprika, gherkins & a white wine sauce, finished in flat parsley with long grain rice	£ 10.50
CHAMBERS' SIZZLING BEEF STEAK STIR-FRY Tender strips of beef steak in Hoisin sauce with crispy bean sprouts, courgettes & mixed peppers on a sizzling skillet, served with turmeric rice	£ 12.95		

Grill

8 OZ WELSH RIBEYE STEAK	£ 19.95	HOMEMADE 'SHROPSHIRE BEEF' BURGER In a toasted brioche bun, served with chunky chips, tomato, lettuce & homemade red onion relish	£ 11.95
8 OZ WELSH SIRLOIN STEAK	£ 22.95		
8 OZ WELSH FILLET STEAK All served with chunky chips, grilled tomato & a field mushroom	£ 25.95	LET'S MAKE IT A CHEESE BURGER... Mature Cheshire / Shropshire blue / American Monterey Jack	£ 1.50
HOMEMADE SAUCES MADE TO ORDER... Black pepper & brandy / Béarnaise / Garlic butter	£ 2		

Sides

CHUNKY CHIPS	£3	CRISPY SWEET POTATO FRIES	£3
MASHED POTATO	£3	BUTTERED BABY NEW POTATOES	£3
ROASTED CARROTS, PARNIPS & SWEDE	£3	WILTED SPINACH & PEAS	£3
ROCKET, PARMESAN & AGED BALSAMIC	£3	GARLIC BREAD	£3

Delicious Desserts

CHEF'S SECRET RECIPE STICKY TOFFEE PUDDING Toffee sauce & homemade vanilla pod ice cream	£ 5.50	FAMOUS CHAMBERS STEM GINGER & APPLE CRUMBLE Served with hot vanilla custard or homemade stem ginger ice cream	£ 5.50
CHAMBERS PEACH & ALMOND ETON MESS Chantilly cream, crushed meringue, amaretto & peach sauce toasted flaked almonds	£ 5.50	BAILEYS BREAD & BUTTER PUDDING Baileys ice cream & a drizzle of chocolate sauce	£ 5.50
WARM CHOCOLATE BROWNIE Rich chocolate sauce & chocolate brownie ice cream	£ 5.50	SELECTION OF HOMEMADE ICE CREAMS Served with homemade crunchy brandy snap twirls	£ 4.95
MELTED CHOCOLATE FONDUE 'TO SHARE' Dipping fruits, marshmallows & wafers	£ 10	RUSTIC ALL-BRITISH CHEESEBOARD Homemade chutney, celery, apple, frozen grapes & crackers	£ 7.50

CHAMBERS

