



the chapter house

PUB, GRILLHOUSE & ROOMS

STARTERS

Marinated Puglian olives (Vegan)	4.95
Garlic ciabatta - plain or cheesy (V/voa)	4.95/5.95
Beef Scotch eggs with Mrs Ball's chutney	6.50
Boerewors (South African farmer's sausage) served with polenta wedges (pap) & chakalaka	9.50
Halloumi fries (V) with roasted tomato dip	5.95
King prawn and crayfish cocktail gem lettuce, avocado and marie rose sauce	9.50
BBQ chicken wings	6.95
Wild mushrooms on toasted sourdough bread (V) with spinach and parmesan shavings	9.50
Panko coated soft shell crab with aubergine caviar and chilli oil	10.50

FOR SHARING

Mezze sharing plate (voa) hummus, babaganoush, olives, tzatziki, sundried tomato, feta, stuffed vine leaves, pita bread	17.50
Baked sharing camembert (V) served with baguette and fig chutney	14.95

SALADS

Poke bowl with house dressing (Vegan) Japanese rice, radish, edamame, pickled cucumber, pickled carrots, sesame seeds, avocado	13.95
Add chicken, chilli beef or halloumi	4.50
Chicken Caesar salad cos lettuce, croutons, anchovies, pancetta, parmesan	14.95
Caprese (V/voa) avocado, mozzarella, tomato, basil, pesto	12.95
Add chicken	4.50

MAIN COURSES

Real ale battered cod chunky chips, tartare sauce, mushy peas	17.50
Traditional South African bobotie ground beef steak seasoned with Malay spices, baked with a fluffy egg topping, served with rice and Mrs Balls' chutney	17.95
Lamb 'Bunny chow' red curry with tomato, onion, chilli, ginger, garlic and potato, sambals and a poppadom served 'surfer-style' in a hollowed out white loaf	19.50
Linguine Primavera (Vegan) cherry tomatoes, garlic, chillii, courgettes, rocket, vegan cheese	15.50

FANCY A LARGER CUT?

Ask your server to view our 'butcher's block' dry aged beef to choose your cut and size

GRILLS

All steaks are lightly brushed with our secret basting sauce and all our grills are served with fat chips, fries or salad.

Prime rump steak 10oz/14oz	22.95/30.95
firm texture and intense, mature flavour	
Rib eye steak 10oz	32.95
well-marbled with fat, full of tenderness & flavour!	
Fillet steak 7oz/10oz	27.95/36.95
a lean thick cut that melts in your mouth!	

Sauces	1.95
Pepper, blue cheese, mushroom, monkeygland, bearnaise	

Juicy slow grilled pork ribs	19.95
Ribs 'n rump	32.95
8oz Chargrilled rump steak and juicy pork ribs	
Premium rump burger 8oz	17.95
dolcelatte cheese, red onion jam	
Smokey Jo'burger	16.95
8oz beef burger, mature cheddar, streaky bacon	
Rustic chargrilled chicken burger	15.95
napoli sauce, mozzarella, chorizo	
Add avo or halloumi	1.95

All burgers come on toasted brioche buns and are served with chips, gem lettuce, tomato and gherkin relish.

SIDES

Onion rings, Chunky chips, Pan fried baby potatoes, Rocket and parmesan salad, Corn on the cob	4.00
Creamy spinach, Garlic portobello mushroom	
Greek salad, Sweet potato chips, Posh chips, Tenderstem broccoli	5.00

SUNDAY ROAST

Medium rare rump of beef	18.50
Devizes' pork, crackling and apple sauce	17.50
Corn fed chicken with stuffing	17.50
Mixed roast - pork, beef and chicken	19.50
Nut roast (V)	16.50
Kids roast - pork, beef or chicken	9.95
Add a side of cauli cheese	3.95
All with Yorkies, roast potatoes, parsnips, veg, gravy	

Available until 5pm or when it's all eaten!

Allergies & intolerances - Before ordering please speak to our staff.

(V) Suitable for vegetarians, (vegan) Suitable for vegans, (Voa/Vegan option available) - dishes can be adapted to contain only vegan ingredients. Our food is all prepared fresh in our kitchen so please ask your server if there are any other vegetarian dishes we could offer you with the ingredients we stock. During busy times food can take up to 40 minutes. Tables are available for 2 hours unless otherwise agreed by management.

PLEASE NOTE SERVICE IS NOT INCLUDED IN OUR PRICES BUT IS GREATLY APPRECIATED. 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 10 OR MORE.