



THE CHAPTER HOUSE

PUB, GRILLHOUSE & ROOMS

starters

Marinated Puglian olives (V)	4.25
Garlic ciabatta - plain or cheesy (V)	4.95/5.95
Soup of the day (V/vegan option available) served with crusty breadroll	6.50
Boerewors (South African farmer's sausage) served with polenta wedges (pap) & chakalaka	8.95
Medley of crayfish tails and prawns with avocado and marie rose sauce	8.95
BBQ chicken wings	6.95
Beetroot carpaccio (V/vegan option available) with crumbed Isle of Wight blue and walnuts	7.25
Wild mushrooms on toasted sourdough bread (V) with spinach & French comte' cheese	8.95

FOR SHARING

South African sharing board boerewors, juicy ribs, bbq wings, chakalaka, polenta wedges and monkeygland sauce	21.95
Mezze sharing plate (vegan option available) hummus, babaganoush, olives, tzatziki and feta served with pita bread	16.95
Baked sharing camembert (V) served with crusty bread and cranberry compote	12.95

saLads

Honey-glazed goats' cheese caramelized nectarine, proscuitto, walnuts and leaves	13.50
Thai sticky beef with crunchy vegetables and egg noodles	14.95
Caprese (V/vegan option available) avocado, mozzarella, tomato, basil & pesto add chicken	12.95 4.50

main COURSES

Traditional South African bobotie ground beef seasoned with Malay spices, baked with a fluffy egg topping, served with rice and Mrs Balls' chutney	15.50
Durban style curry - queen prawn and/or chicken - vegetable (V/vegan)	15.95 14.95
with tomato, onion, chilli, ginger and garlic served with savoury rice, sambals and a poppadoms	
12 hours slow-cooked featherblade of beef with creamy mash, sautéed kale and rich gravy	17.95
Panfried sea bream tomato and herb salsa, new potatoes, sautéed beans	18.95
Real ale battered fresh cod served with chunky chips, sauce tartare and peas	16.50
Spinach and ricotta tortellini (V/vegan available) in a creamy Napoli sauce, topped with melted buffalo mozzarella and fresh basil leaves	14.95

fancy a Larger cut?

Visit our butcher's block to view our dry aged beef and 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, mash or salad.

10oz Prime rump steak firm texture and intense, mature flavour	19.95
8oz Rib eye steak well-marbled with fat, full of tenderness & flavour!	23.95
7oz Fillet steak a lean thick cut that melts in your mouth!	25.95

Sauces

Pepper, blue cheese, marrow bone, mushroom, monkeygland or garlic butter	1.95
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Juicy slow grilled pork ribs	17.95
Ribs 'n rump 8oz Chargrilled rump steak and juicy pork ribs	29.95
Smokey Jo'burger 8oz beef burger topped with with bacon and cheese	14.95
8oz Prime rump burger with onion marmalade and Isle of Wight Blue cheese	15.95
Rustic chargrilled chicken burger with a tomato and onion salsa and smoked bacon Add avo or halloumi	14.45 1.95
Halloumi and portobello mushroomburger (V/vegan) with beetroot hummous and half an avocado	14.95

SIDES

Onion rings, Chunky chips, Buttered new potatoes, Rocket and parmesan salad, Green beans, Beetroot and red onion salad, Corn on the cob	3.50
Creamy spinach, Garlic portobello mushroom Greek salad, Sweet potato chips, Posh chips	4.50

SUNDAY ROAST

Medium rare rump of beef	15.95
Devizes' pork, crackling and apple sauce	14.95
Corn fed chicken with stuffing	14.95
Mixed roast - pork, beef and chicken	16.95
Kids roast - pork, beef or chicken	9.50

All served with Yorkies, roast potatoes, parsnips,
vegetables, cauliflower cheese and gravy

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

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