the chapter house

PUB, GRILLHOUSE & ROOMS

Glass of Chapel Down Brut 12.95

Warm spiced mulled wine 8.50

STARTERS

Soup of the day, baguette, butter (Vg) 7.95

Marinated Puglian olives (Vg) 4.95

Garlic ciabatta - plain or cheesy (V/VgA) 5.95/6.95

Beef croquettes and gravy sauce 7.95

Gin and dill-cured salmon 9.50
green apple, beetroot, horseradish cream, rye croutons

Boerewors (traditional farmer's sausage) 9.50
polenta wedges (pap) and chakalaka

Sticky marinated chicken wings 8.50

King prawn and crayfish cocktail 9.50
gem lettuce, Marie rose sauce, herbs croutons

Pumpkin and ricotta tortellini (V) 8.50
butternut squash velouté, pine nut and sage butter

FOR SHARING

South African sharing board 25.95
boerewors, juicy ribs, bbq wings, chakalaka, onion rings
polenta wedges, mini bobotie and monkeygland sauce

Baked camembert with garlic and rosemary (V) 16.95
baguette and fig chutney

SALADS

Grilled chicken Caesar 17.95
bacon, croutons, anchovies, parmesan

Winter poke bowl (VgA) 17.95
roast vegetables, crispy kale, avocado, quinoa, pickles
Cured salmon / Chicken / Beef / Tofu (Vg)

SIDES

Chunky chips, Fries, Roast new potatoes, Onion rings, Garden salad 4.50

Creamy spinach, Garlic portobello mushrooms, Rocket and parmesan salad, Green vegetables 5.50

Posh chips (bacon and blue cheese), Mac 'n cheese, Mini boboti, Mini Caesar salad 6.50

Don't forget to book for our

SUNDAY CARVERY!

Choice of 5 roasts, Yorkies, vegetables and gravy.
Bookings at 12 noon and 2.30pm

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 chargrilled to perfection. All our grills are served with chunky chips, fries or salad.

Prime rump steak 8oz/12oz 24.95/32.95
firm texture and intense, mature flavour

Rib eye steak 10oz 35.95
well-marbled with fat, full of tenderness and flavour!

Fillet steak 7oz 33.95
a lean thick cut that melts in your mouth!

Pichanha - to share 30oz 74.95
Prime rump cap steak, served with chimichurri

Sauces 2.95
Peppercorn, Blue cheese, Garlic butter, Chimichurri, Mushroom

Juicy slow grilled pork ribs 24.95

Ribs 'n rump 38.95
8oz Chargrilled rump steak and juicy pork ribs

Premium rump burger 8oz 19.95
blue cheese, red onion jam

Smokey Jo'burger 8oz 18.95
mild cheddar, streaky bacon

Grilled chicken breast burger 18.95
brie cheese, chorizo

Falafel and spinach burger (Vg) 17.95
vegan cheese, avocado

All burgers come on toasted brioche buns and are served with chips, gem lettuce, tomato and house relish. Gluten free available.

MAIN COURSES

Dill battered cod 21.95
chunky chips, tartare sauce, mushy peas

Traditional South African bobotie 21.95
ground beef steak seasoned with Malay spices, baked with a fluffy egg topping, served with rice and Mrs Balls' chutney

Trinchado 22.95
a spicy South African Portuguese braised beef dish, brimming with flavour from onions, red chilli peppers, garlic, beef stock, red wine, olives, served with warm bread or fries

Roast Turkey crown 22.95
with all the festive trimmings

Med-style seabass 21.95
herb roast potatoes, green vegetables

Wild mushroom, spinach and beetroot Wellington (Vg) 19.95
crispy kale, glazed carrots, red wine sauce

Allergies & intolerances - Before ordering please speak to our staff.
During busy times food can take up to 40 minutes. Tables are available for 2 hours unless otherwise agreed by management.
PLEASE NOTE SERVICE CHARGE IS NOT INCLUDED IN OUR PRICES BUT IS GREATLY APPRECIATED.
10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 8 OR MORE.