


THE CHARTWELL

Apple Tarte Tartin (V) 7.95

Caramelised apples nestled in buttery puff pastry, baked until golden and served with creamy vanilla ice cream

Sticky Toffee Pudding (V) 7.25

Decadent date-studded sponge drenched in rich caramel toffee sauce, served warm with Madagascan vanilla bean ice cream.

A British classic

Vanilla Crème Brûlée (V) 7.25

Silky vanilla custard beneath a golden caramelised sugar crust, served with buttery house-made shortbread

Ice Cream & Sorbet (GF)(V) 6.25

Please ask your server for flavours

Artisanal Cheese Board (V) 11.25

A curated selection of British cheeses featuring rich oak-smoked Somerset cheddar, creamy Croxton Manor Stilton, velvety Somerset brie, and classic Red Leicester. Served with artisan crackers, quince paste, celery, and fresh grapes

All our food is cooked fresh on the premises, dish descriptions do not list every ingredient.

If you are concerned about the presence of allergens in our food please ask your server.

10% service charge applied. Prices correct at time of going to print.