THE CHAMBERS
KITCHEN & BAR

CRAFTED SIGNATURES

Coalpit 14.50
Ardbeg Scotch, Fresh Squeezed Juice, Honey, Ginger Beer

Cobblestone Mar-tea-ni 13.95
Ringtons Early Grey, Durham Gin, Egg White, Fresh Squeezed Lemon, Vanilla Syrup

Old Shire Spritz 12.75
Chapel Down Sparkling Wine, St Germain, Soda Water, Fresh Mint

OUR FAVOURITE POURS

	175ml	*250ml*	*Btl*
Gavi, La Soraia Lombardia, Fresh Acidity, Citrus Notes, Italy	**8.20**	**11.70**	**35**
Malbec Equino, Medoza Bold, Fruity Characters, Argentina	**8.20**	**11.70**	**35**
Pinot Grigio Rose Dry, Delicate, Strawberry Scented, Italy	**7.80**	**11**	**32.75**

	125ml	*Btl*
Veuve Clicquot Hints of Citrus Fruits like Mandarin and Grapefruit Blend Harmoniously with Gourmand Aromas of Brioche	**18**	**95**

FOR THE TABLE

Warm Baked Stottie *v* 5.5
Whipped Lemon Butter

Nocellara Olives 6
Lemon, Garlic, Rosemary, Thyme *ve*

Classic Houmous *v* 8
Harissa, Tzatziki, Charred Flatbread

Home Roast Pork Scratching Sticks 6.5
Bramley Apple Sauce

THE OPENING SESSION

Pork & Black Pudding Scotch Egg 9.5
Spiced Apple & Pear Ketchup

Crispy Fried Buttermilk Chicken 11
Gochujang Mayonnaise, Mint Yoghurt, Jalapenos

Smoked Salmon 12.5
Pink Grapefruit, Orange & Fennel Slaw, Watercress

Classic Whitby Crab & Prawn Cocktail 14.5
Rye Bread, Salted Butter, Lemon

Roast Heritage Beetroot Salad *v* 9
Whipped Goats Cheese, Candied Pistachio, Balsamic

Pease Pudding & Ham Hock Croquettes 10.5
Parmesan Mayonnaise

Butternut Squash & Sage Arancini 10
Hot Honey, Pineapple Salsa *v*

Tomato & Basil Risotto *ve* 9
Sundried Tomato, Crispy Onion, Pearl Barley

Soup De Jour *ve* MP
Ask Your Sever For Today's Choice

OVER THE FLAME

All Steaks are Served with Triple Cooked Chips, Roasted Tomato and Watercress

225g Fillet 40
21 Day Aged

280g Ribeye 36
21 Day Aged

225g Bavette Steak 28
Lemon, Garlic & Thyme, Fries

1000g Tomahawk 90
Served with 2 Portions of Triple Cooked Chips and a Choice of 1 Sauce to Share
(Excluding Garlic King Prawns)

280g Grilled Bacon Chop 22.5
Apple & Sage Butter, Maple Cured Pineapple

The Chambers Burger 21
200g Smash Patty, Smoked Northumberland Cheese, Relish, Gem Lettuce, Beef Tomato, Pickles, Fries

Add to your Grilled Favourite
Garlic King Prawns - 8.5

Sauces Toppings & Compound Butters

Peppercorn Sauce	4.5
Gochujang Butter	4
Garlic Butter	4
Stilton Sauce	4.5
Café De Paris Butter	4.5
Dianne Sauce	4.5
Red Wine Jus	4

THE MAIN DEBATE

Seafood Linguini 24.5
Tiger Prawn, Mussels, Crab Meat, Fennel, Crème Fraiche

Catch of the Day MP
Roast New Potato, Fine Beans, Confit Shallots, Lemon & Caper Butter

Seared Chicken Supreme 23
Leek Pea & Spinach Risotto

Masala Fish & Chips 23.5
Poppyseed Batter, Masala Spiced Chips, Minted Mushy Peas, Mango Chutney

Braised Short Rib 27
Potato Terrine, Glazed Carrot, Red Wine Jus

Pulled Short-rib Cottage Pie 23
Seasonal Greens

Roasted Vegetable Thai Red Curry *ve* 20
Grilled Tenderstem, Coconut Rice
Add Chicken Supreme - 6

Butternut Squash Sweet Potato & Sage Parcel *ve* 22
Fondant Potato, Glazed Carrot, Kale, Marmite Jus

Wild Mushroom & Spinach Gnocchi *v* 21
Pine Nuts

Caesar Salad 19
Anchovies, Croutons, Parmesan, Hen's Egg, Prosciutto Crisp
Add Chicken Supreme - 6

THE ACCOMPANIMENTS

Triple Cooked Chips 5

Fries 4.5

Truffled Parmesan Fries 5.5

Rosemary and Thyme Roasted Baby Potatoes 5

The Chambers House Salad 5

Seasonal Greens With Lemon Butter 5.5

Beer Battered Onion Rings 5

Buttered Spinach with Sultanas & Pine Nuts 6

Ale Braised Red Cabbage 5.5

4 Cheese Macaroni Cheese 6

V - Vegetarian *ve* - Vegan

If you have any food allergies or intolerances, please inform a member of our team before ordering any food or drinks. Please be aware that all dishes are prepared in a kitchen where allergens are handled, so cross-contamination may occur. As a result, we cannot guarantee that any item is completely free from allergens.
Our menu descriptions are not a full list of ingredients. All weights are approximate and refer to uncooked products. A discretionary 10% service charge will be added to your bill. All prices include VAT at the current applicable rate. The average adult requires approximately 2,000 kcal per day.