

# Chamberlain's

## To begin

*Hand roasted spiced cashew nuts 4*

*Chilled Nocellara or Halkadiki olives 5*

*72-hour sourdough and classic baguette, Jersey butter 5 per basket*

## Carlingford Rock Oysters

*½ doz 15 - doz 28*

### Chilled

*Classic lemon, tabasco, Worcester sauce, mignonette*

*Thai Roasted sesame, mirin, tamari*

*Korean Gochujang chilli, garlic, ginger, rice wine*

### Hot

*Rockefeller Winter greens, green tabasco, Pernod, parmesan*

*Old England Braised beef shin, horseradish, Worcester sauce,  
Keen's cheddar*

## Appetizers

*Cornish fish soup- slow cooked Cornish dayboat fish, rouille,  
gruyere, croutons 12*

*Violet artichokes, chorizo, surf clams, red pepper, saffron, parsley 13*

*Thai fishcakes, fennel, apple, sesame and soy dressing 11*

*Smoked Scottish salmon, scrambled free range egg, lobster Bordelaise 15*

*House gravlax, mustard, dill, beetroot relish, pumpernickel 12*

*Goats curd, winter beets, clementine, pomegranate molasses, Serrano ham 12*

*Hot Dorset crab on sourdough toast, Parmesan, Dijon mustard 13*

*Grilled wild tiger prawns, tomato, chilli butter  
3 pcs 11- 6 pcs 21*

*Hand- dived king scallops, red mullet, roasted cauliflower  
puree, truffle jus 16*

## ***Dover sole-22 oz***

*Simply grilled- tartar sauce, lemon 38*

*Bordelaise- Morecambe bay shrimps, capers, parsley 42*

*Marinare- Shetland mussels, saffron, dill 44*

*Cornish skate wing grenobloise- capers, parsley, lemon 20*

*Wild sea bass, Swiss chard, sauce Setoise 30*

*Baked Scottish halibut, anchiod, chive butter 28*

### ***Chamberlain's fish pie***

***Classic-*** *Scottish salmon, smoked Finnan haddock, cod, free range egg, capers, parsley 18*

***Royale-*** *add scallops, native lobster, crab 29*

*Peterhead cod 17*

*Grilled, buttered spinach, tartar sauce, lemon  
or*

*IPA beer batter, mushy peas, tartar sauce, lemon*

*Lobster Macaroni cheese- leeks, mozzarella, gruyere, parmesan, Nufen 26*

*Smoked Finnan haddock risotto, cauliflower, kale pesto,  
Parmesan, pumpkin seeds 17*

## ***Butchers Cut***

*Chargrilled and served with spinach, green peppercorn sauce, watercress  
180g Beef Filet 28 300g Veal chop 32*

*Roast rump of Romney Marsh lamb, creamed cabbage, sauce Provençale 25*

## ***Market Garden Sides***

*Tenderstem broccoli,  
anchovy cream*

*Tuscan potatoes-paprika,  
red onion, peppers*

*Fine beans, miso, sesame*

*Hand cut chips*

*Kale, apple, honey dressing*

*Buttery mashed potatoes*

*Peas a la Francais*

*Buttered spinach*

***4.50 each***