CLEVELAND BAY

AT CHANDLERS FORD

Bar Bites				
Selection of breads - focaccia and sourdough, olive oil &	4.25	Frickles with 6X mustard mayo - v 6X mustard vegan mayo available - vg	4.95	
balsamic, English butter - v		Mixed olives - vg	3.50	
Starters				
Soup of the day, warm sourdough - v	5.25	Breaded halloumi fries, tomato salsa - v	5.25	
We can serve this without butter if you are vegan	_	Crispy calamari, lemon mayo	5.50	
Crispy porkless wontons, Asian slaw with cashew nuts, sweet green chilli & basil dip - v	5.95 g	Spicy BBQ chicken wings, crispy onions	5.25	
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Sharets		NT 1 1	• • • • • • • • • • •	
Spicy BBQ chicken wings, crispy onions	10.25	Nachos topped with cheese, salsa, sour cream and guacamole - v	10.95	
Dirty fries with pulled BBQ beef brisket,	0.05	Ask us to make this vegan - vg		
cheese and jalapeños, sriracha mayo	9.95	Add plant-based fajita chicken - vg or pulled BBQ beef brisket 2.00		
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Pub Classics				
6X Gold beer battered haddock with chips, mushy peas, tartare sauce			11.75 / 7.75	
Honey glazed ham, free-range fried eggs, slow cooked plum tomato and chips			10.75 / 7.25	
Olde English sausages, creamy mash potato, red wine onion gravy			12.95	
Butternut gobi dhansak, basmati rice, chapati, lime pickle - vg				
Burgers				
The Henry - Our signature beef burger, Ched		, e	12.50	
Henry's IPA onion relish, our burger sauce, sk Add smoked streaky bacon 1.00	kinny fries	s, coleslaw and dill pickle		
Crispy breaded chicken burger, hash brown,	Cheddar	cheese, baby gem, BBQ sauce,	11.95	
sour cream, skinny fries and coleslaw				
Add smoked streaky bacon 1.00 Add guacamole 1.00				
Meatless Farm burger, vegan cheese, guacame	ole, onior	n relish, baby gem, tomato,	11.50	
vegan burger sauce, skinny fries and mojo sla	_			
Panko breaded portobello mushroom burger, sweet red peppers, skinny fries and coleslaw -		i, sweet chilli mayo, baby gem,	11.50	
Pies				
Served with seasonal greens, gravy, creamy mask	ı or chips			
Beef & 6X Gold ale	13.50	Goat's cheese, spinach & sweet potato - v	I3.95	

Chips - v	3.25	Coleslaw - v or mojo slaw - vg	3.25
Cheesy chips - v	3.75	6X Gold beer battered onion rings - v	3.50
Skinny fries - v	3.25	Garlic bread - v	3.25
Sweet potato fries - v	3.50	Cheesy garlic bread - v	3.75

Sandwiches

Available during lunchtime service hours Monday - Saturday. Served on your choice of ciabatta, wrap, farmhouse white or granary bread. With skinny fries and dressed house salad.

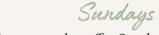
Homemade 6X Gold beer battered fish goujons, baby gem and tartare sauce	
Mature Cheddar cheese and Henry's IPA onion relish - v	6.95
Houmous, sweet red pepper and baby gem - vg	6.75
Honey glazed ham, tomato, 6X mustard	7.50
Pulled BBQ beef brisket, crispy onions, American mustard	7.75

Desserts.

Our signature homemade sticky toffee pudding with rich toffee sauce and vanilla ice cream - v	5.95
Apple pie with custard or vanilla ice cream - v	5.95
New York style vegan cheesecake, blueberry compote and lime sorbet - vg	5.95
Banoffee waffle - Belgian waffle with banana, toffee sauce, banoffee ripple ice cream - v	5.95
Choose from our selection of Purbeck ice cream and sorbet - v	
I scoop 2.25 - 2 scoops 3.75 - 3 scoops 5.25	
Mini Puds	
Warm mini cinnamon doughnuts, salted caramel dipping sauce - v	3.25
Add ice cream 2.25	
Chocolate filled mini churros served with whipped sweet vanilla cream - v	3.25



Our range includes Americano, Espresso, Double Espresso, Flat White, Cappuccino, Latte, Mocha, Speciality Tea, Pot of Tea and Hot Chocolate. Please ask us for prices.



We are proud to offer Sunday roasts every week, book now to reserve your table.

As a proud independent family regional brewer and pub company, we work with partners who share and support our values. We are committed to reducing food waste and are signed up to the government initiative 'Step up to the plate'. Check out our website for more information.

GLUTEN FREE MENU AVAILABLE.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX. Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods

