



## LIGHT BITES

Soup of the day, homemade bread (V)	6.50
Poached Chalk Stream trout, gem, new potatoes, spring onions, lemon crème fraiche (GF)	9.95

### All served on white or granary bloomer with dressed leaves & root vegetable crisps

The Audley club, chicken, streaky bacon, tomato, egg, mayonnaise	11.00
Vintage Cheddar & onion chutney (V)	6.95
Prawn & crayfish cocktail, bloody Mary dressing	11.00

## CLASSICS

Beer battered haddock, triple cooked chips, minted crushed peas, tartare, lemon	14.00 / 7.00
Spinach & ricotta tortellini, cherry tomato, balsamic (V)	9.95
Whitby bay scampi, bistro fries, mixed leaves	10.95
Pan fried calves' liver, pancetta, baby onions, creamed potatoes, roasted root vegetables, Madeira jus	11.95 / 23.95

# THE LYTON

at Chalfont Dene



## SIDES

### All sides 3.50

Braised baby gem & peas (V)(GF)
Mixed Vegetables (V) (GF)
Creamed spinach & bacon (GF)
Bistro fries (V)
Triple cooked chips (V)
Mixed, dressed leaves (V)(GF)

## DESSERTS

Chocolate fondant, caramel, pistachio ice cream (V)	8.50
Gooseberry tart, elderflower & ginger sorbet, honeycomb (V)	6.50
Blueberry, raspberry & lemon Eton mess, strawberry jelly (GF)	6.50
Selection of ice cream & sorbet (V)(GF) 2 scoops 4.00 / 3 scoops 5.50	
Selection of British cheese served with chutney and savoury biscuits	11.00

## NEXT EVENT

FISH NIGHT EVERY FRIDAY!!



## STARTERS

Smoked chicken & ham hock terrine, bacon jam, sourdough croute	8.95
Atlantic prawn & crab tian, cucumber, gin, dill, lemon	12.95
Heritage tomato, English feta, olive, melon, basil (V)(GF)	11.50
Caramelised onion & courgette tart, mozzarella, basil pesto, mixed leaved (V)	6.00

## MAINS

Rump & braised shoulder of lamb, colcannon, carrots, mint jelly, port & redcurrant jus	19.95
Sea bream, gnocchi, pea a la Francaise	18.95
Broad bean, pea & radish risotto, spring onion, charred vegetables, pecorino crisp (V)(GF)	12.95
8oz sirloin, triple cooked chips, grilled tomato, field mushroom, creamy peppercorn sauce or bearnaise sauce (GF)	19.95

(V) Vegetarian | (N) Nut | (GF) Gluten Free. Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.