Your small and big plates will be served in the traditional Spanish style, will be brought to you as they are prepared, and in no particular order.
This is to ensure the quality and flavours of the dishes are maintained, giving you the best experience. Please ask the server for best suited food matches

CHALET CLUB AT 1842

GF GLUTEN FREE
V VEGETARIAN
VG VEGAN

For allergen information please ask your server.

SMALL BITES

AMERICAN CRISPY BUFFALO CAULIFLOWER WINGS VG — 5.95
Cauliflower bites dusted with tangy buffalo panko and served with a sweet chilli dip

SCRAMBLED TOFU VG — 5.9
Baked courgette topped with a zesty mixture of tomato, onion, basil & garlic

HOMEMADE PITA & DIPS V — 3.95
Fresh homemade pita with tzatziki, tomato and basil, sweet chilli dips

MARINATED OLIVES VG GF — 2.95
ADD FETA 1.00 (V)

SOUPS & SALADS

SPICED SWEET POTATO AND COCONUT SOUP VG GF — 5.95
Roasted garlic & fresh sweet potatoes blended and perfectly spiced soup. Served with homemade bread

SHRIMP SALAD GF — 7.95
King Prawns poached in garlic butter served with heirloom tomatoes and salad leaves, served with marie rose sauce and toasted sourdough.

GREEK SALAD V GF — 6.95
Refreshing blend of cucumbers, tomatoes, red onions, feta cheese & Greek mountain oregano on a bed of mixed leaves & drizzled with a balsamic dressing

CAJUN CHICKEN AND CRANBERRY SALAD GF — 6.95
Cajun chicken breast tossed with mixed leaves, onions, bell peppers and heirloom tomatoes, served with a cranberry vinaigrette.

NOODLES

CHINESE-STYLE STICKY PEANUT NOODLES VG — 5.95
Choice of rice noodles (gf) or egg noodles tossed in a zesty peanut & hoisin sauce, fresh vegetables & sprinkled with sesame seeds
ADD TOFU 1.50 ADD CHICKEN 1.50 ADD PRAWNS 2.00

THAI COCONUT CHILLI NOODLES VG — 5.95
Choice of rice noodles (gf) or egg noodles tossed in a coconut, sweet chilli & lime sauce with bright notes of lemongrass, garlic & ginger
ADD TOFU 1.50 ADD CHICKEN 1.50 ADD PRAWNS 2.00

SINGAPORE NOODLES VG — 5.95
Choice of rice noodles (gf) or egg noodles pan fried in a teriyaki curry sauce & infused with asian spices & mixed vegetables
ADD TOFU 1.50 ADD CHICKEN 1.50 ADD PRAWNS 2.00

SMALL PLATES

WE RECOMMEND 2-3 SMALL PLATES PER PERSON

THAI BHATT VG GF — 5.95
Nourishing vegetable blend cooked in a coconut; sweet chilli and lime sauce with bright notes of lemongrass, garlic & ginger
ADD TOFU 1.50 ADD CHICKEN 1.50 ADD PRAWNS 2.00

CREAMY PEPPERED CHEESE MUSHROOMS V GF — 5.95
Button mushrooms smothered in a rich and savoury cheese sauce ADD BACON 1.00

GARLIC BUTTER MUSHROOMS V GF — 4.95
Mushrooms cooked in aromatic garlic butter & seasoned with curly leaf parsley

HONEY MUSTARD PIGS IN BLANKETS GF — 5.95
Crispy bacon wrapped sausages in our honey mustard marinade ADD GOATS CHEESE 1.00

MINI CHICKEN SCHNITZEL BITES WITH PESTO & GRANA PADANO — 6.95
Mini Chicken schnitzel strips coated in breadcrumbs served with a pesto sauce, topped with grana padano

LEMON & CHILLI CHARRED BRUSSEL SPROUTS V GF — 4.95
Crispy char grilled brussel sprouts cooked in a fresh lemon, garlic & chilli sauce, topped with grana padano cheese

HONEY & SESAME CHICKEN SKEWERS GF — 5.95
Locally sourced chicken breast chargrilled in a honey & sesame sauce. Please allow a longer cooking time for this dish

SWEET CHILLI CHICKEN SKEWERS GF — 5.95
Locally sourced chicken breast chargrilled in a sweet chilli sauce. Please allow a longer cooking time for this dish

GREEK LAMB KOFTA KEBABS — 6.45
Locally sourced lamb spiced with Greek flavours, grilled to perfection & served with tzatziki sauce

HONEY APPLE BUTTER PULLED PORK GF — 6.45
Mouth-watering pulled pork that has been slow-cooked for 6 hours. Tossed in a honey & apple butter sauce

PERSIAN HALLOUMI & MUSHROOM SKEWERS V GF — 6.95
Zesty halloumi skewers marinated in yogurt & turmeric. Please allow a longer cooking time for this dish

ALPINE RIG & CHEESE V — 5.95
Delectable rigatoni & cheese with red onion, ground coriander, garlic & cream sauce, topped with cheddar cheese ADD BACON 1.50

MARGHERITA PASTA V — 5.95
Italian-inspired rigatoni with classic tomato sauce, fresh basil & topped with mozzarella ADD BEEF MEATBALLS 2.00

BIG PLATES

LARGER DISHES THAT SHOULD BE COUNTED AS 2 SMALL PLATES

SLOW COOKED LAMB SHANK GF — 12.95
Our lamb shank is seasoned and cooked for 9 hours in a red wine sauce to create the most tender juicy taste packed with incredible flavour

CHICKEN & RICE GF — 6.95
Light, healthy & satisfying medley of cajun chicken breast strips, cauliflower & brown rice infused with ginger & coriander

FEATHER BLADE BRAISED STEAK GF — 10.95
8 oz. prime cut of beef seasoned and braised in hearty Guinness & celery gravy

MUSSELS GF — 8.95
Simmered in your choice of internationally-inspired sauce:
- Moroccan – cumin, cilantro & turmeric spiced sauce
- French – creamy garlic white wine sauce
- Thai – coconut, sweet chilli & lime sauce with bright notes of lemongrass, garlic & ginger

ADD PRAWNS 2.00

'SIDE'-STREETS

KHMER RICE VG GF — 3.45
Cambodian-style brown rice infused with ginger, garlic & lemongrass

GARLIC & HERB POTATOES VG GF — 4.95

LOADED GREEK SWEET POTATO FRIES V GF — 6.95
Topped with feta cheese, olives, fresh mint, parsley & served with tzatziki

LOADED PULLED PORK & SRIRACHA FRIES GF — 7.95
Skinny fries topped with mouth-watering pulled pork and drizzled with bbq & sriracha sauce

ROASTED CHRISTMAS VEGETABLES V GF — 5.5
Seasonal vegetables roasted with garlic and thyme.

PATATAS BRAVAS V GF — 5.55
Maris pipers in a spicy & creamy tomato sauce ADD CHORIZO 1.00

HALLOUMI FRIES V — 4.25
Halloumi coated in our homemade batter & fried to crispy perfection

CAJUN FRIES VG GF — 3.45
Fries perfectly seasoned with our own cajun spice blend

SWEET POTATO FRIES VG GF — 3.45

SKINNY FRIES VG GF — 2.95

PORK & ONION STUFFING — 4.95
A delicious Christmas classic served with caramelized apple puree

BURGERS & SANDWICHES

CUBAN PULLED PORK SANDWICH 7.95
Slow-cooked pulled pork, ham, pickles & mustard served on toasted ciabatta bread

THE CHRISTMAS BURGER 14
Locally sourced chargrilled chicken breast with a seasonal sausage patty with cranberry relish served on a beer sourdough bun. Includes fries

ALL-AMERICAN CHEESEBURGER 8.95
Classic deluxe beef patty topped with cheddar cheese, lettuce, homemade pickles, tomato, onion, mayo & ketchup on a beer sourdough bun
ADD BACON 1.50 **DOUBLE MEAT 2.50**

THREE PIGS & A BIRD PITA POCKET 6.95
Chorizo, bacon, chicken & pulled pork topped with homemade bbq sauce & served in our homemade pita pocket

THAI VEGGIE PITA POCKET VG 6.95
Courgette, aubergine, mushrooms, onions & peppers cooked in a coconut, sweet chilli & lime sauce with bright notes of lemongrass, garlic & ginger served in our homemade pita pocket

FLATBREAD PIZZAS

BASIC B V 6.95
Homemade tomato & basil sauce topped with fresh mozzarella cheese

THREE PIGS & A BIRD 9.95
Chorizo, bacon, chicken & pulled pork topped with fresh mozzarella cheese

THE ALLOTMENT V 7.95
Button mushrooms, bell peppers, onions & spinach topped with fresh mozzarella cheese

MUSHROOM LOVERS V 8.95
Garlic butter base topped with red wine caramelized onions & baby button mushrooms

THE EDEN VG 5.95
Garlic & tomato brushed flat bread with courgette strips, mushrooms & olives

GARLIC FLATBREAD V 4.95
Garlic butter & fresh parsley spread over our homemade flatbread **ADD CHEESE 1.00**

FESTIVE FLATBREAD 8.95
Fig, Bacon and Caramelised onions. **ADD CHICKEN 1.00**

DESSERTS

ALL 5.95

MULLED WINE POACHED PEAR, WITH OUR HOMEMADE GRANOLA, FRESH WINTER BERRIES AND SORBET VG GF

CHRISTMAS PUDDING SUNDAE, WITH A RICH BRANDY SAUCE AND REDCURRANTS.

DARK CHOCOLATE BROWNIE VG WITH A CHOICE OF RASPBERRY SORBET VG OR VANILLA ICE CREAM

1842 Restaurant and Bar

CORN EXCHANGE

CHALET CLUB AT 1842

OUR FOOD IS PREPARED HERE IN OUR KITCHENS USING QUALITY FRESH INGREDIENTS. OUR PRODUCE IS LOCALLY SOURCED FROM TRUSTED SUPPLIERS, FARMS AND PRODUCERS. WE CANNOT GUARANTEE CROSS CONTAMINATION OF ALLERGENS IN OUR KITCHEN. FOR ALL ALLERGEN INFORMATION, PLEASE ASK OUR SERVERS.