



# CHALET CLUB <sup>18</sup>AT <sub>42</sub>

## FOOD MENU



### ALLERGEN INFORMATION

Our food is prepared here in our kitchen using quality fresh ingredients sourced from trusted suppliers. We believe in supporting independent producers and suppliers wherever possible. Due to processes in our kitchen, we cannot guarantee non cross-contamination of allergens. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures, or if you have any further questions.

V - Vegetarian    **Vg** - Vegan    **Gf** - Gluten Free    \* - On Request

For allergen information please ask your server.

## CHALET CLUB <sup>18</sup> <sub>42</sub> FOOD MENU

Our dishes are served as soon as they are ready so that you can enjoy them at their best. This means there is no particular order. As a guide we'd suggest ordering 5 or 6 dishes to share between 2 people. You can always order more later!

### FOR THE TABLE

|                                                                               |      |
|-------------------------------------------------------------------------------|------|
| <b>HARISSA MARINATED OLIVES</b> (Vg / Gf)                                     | 4.0  |
| <b>WARM BREAD BOARD</b> (V)                                                   | 7.5  |
| olive oil and balsamic, whipped garlic butter, whipped maple butter           |      |
| <b>GARLIC BREAD</b> (Vg)                                                      | 8.0  |
| rosemary & sea salt.<br>add cheese +1.0    add tomato +1.0                    |      |
| <b>HOMEMADE HUMMUS</b> (Vg)                                                   | 6.0  |
| toasted seeds, roasted chickpea and chilli oil                                |      |
| <b>BAKED CAMEMBERT</b> (V)                                                    | 12.0 |
| topped with honey, served with cranberry chutney and sourdough croutes        |      |
| <b>CHARCUTERIE BOARD</b>                                                      | 14.5 |
| selection of cured meats and accompaniments                                   |      |
| <b>TOPPED TOASTS</b> (V / Vg*)                                                | 11.5 |
| brie and cranberry   tomato bruschetta   creamy tarragon and truffle mushroom |      |

### SALADS

|                                                           |     |
|-----------------------------------------------------------|-----|
| <b>CRISPY DUCK SALAD</b> (Gf)                             | 9.5 |
| asian slaw, coriander, mint, sweet sesame dressing        |     |
| <b>ROAST SQUASH SALAD</b> (Vg / Gf)                       | 8.0 |
| beetroot, broccoli, super seeds, pomegranate dressing     |     |
| <b>HAM HOCK SALAD</b>                                     | 8.5 |
| black pudding, sage croutons, poached egg, house dressing |     |

### PIZZETTA

|                                                |     |
|------------------------------------------------|-----|
| <b>BASIC B</b> (V)                             | 7.5 |
| torn mozzarella, basil oil, cherry tomatoes    |     |
| <b>FESTIVE HOG</b>                             | 8.5 |
| braised ham hock, roast pork, sage & red onion |     |
| <b>CURED CLASSIC</b>                           | 8.5 |
| prosciutto ham, mushroom, rocket, parmesan     |     |
| <b>FIRE AND SLICE</b>                          | 8.5 |
| spicy nduja, salami milano                     |     |
| <b>GARDEN PARTY</b> (V)                        | 7.5 |
| garlic spinach, sun-blushed tomato, olives     |     |

### SLIDERS & BUNS

|                                                                              |     |
|------------------------------------------------------------------------------|-----|
| <b>HOG ROAST</b>                                                             | 9.0 |
| roast pork, spiced apple sauce, stuffing, pot of dipping gravy               |     |
| <b>SMASHED BEEF SLIDERS</b>                                                  | 9.5 |
| smoked bacon, monterey jack cheese, lettuce, tomato, burger sauce and pickle |     |
| <b>TURKEY SLIDERS</b>                                                        | 9.5 |
| sage and onion stuffing, cranberry, pot of dipping gravy                     |     |
| <b>HALLOUMI SLIDERS</b> (V),                                                 | 9.5 |
| grilled red peppers, lettuce, hummus and spicy mayo                          |     |

### VEGETABLES

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| <b>VEGETABLE BAO BUNS</b> (Vg)                                    | 8.5 |
| crispy onions, spicy mayo                                         |     |
| <b>BUTTER PIE</b> (V)                                             | 8.0 |
| served with gravy                                                 |     |
| <b>GOATS CHEESE POPSICLES</b> (V)                                 | 9.0 |
| hot honey, pomegranate and beetroot dressing                      |     |
| <b>SOUTHERN FRIED CAULIFLOWER WINGS</b> (Vg)                      | 8.0 |
| with sweet & sour, bbq or gravy                                   |     |
| <b>STUFFED GARLIC MUSHROOMS</b> (Vg / Gf)                         | 7.5 |
| parmesan and breadcrumbs                                          |     |
| <b>PESTO TROFIETTE</b> (Vg)                                       | 8.0 |
| pasta with pine nuts                                              |     |
| <b>BUTTERNUT SQUASH RISOTTO</b> (Vg / Gf)                         | 8.0 |
| roast squash, squash purée, crispy sage<br>add goats cheese +1.50 |     |

### SEAFOOD

|                                                                     |      |
|---------------------------------------------------------------------|------|
| <b>CURED SALMON</b> (Gf)                                            | 8.5  |
| cucumber, crème fraîche, capers, dill                               |      |
| <b>KING PRAWNS</b>                                                  | 10.0 |
| chilli, garlic, on focaccia croute                                  |      |
| <b>FRITTO MISTO</b> (Gf)                                            | 10.0 |
| fried soft shell crab, calamari, prawns with garlic aioli and lemon |      |
| <b>FISH AND CHIPS</b> (Gf)                                          | 9.0  |
| vinegar salt and tartare sauce                                      |      |
| <b>SPICED CALAMARI</b> (Gf)                                         | 8.5  |
| crispy parsley and garlic mayo                                      |      |

### MEATS

|                                                  |     |
|--------------------------------------------------|-----|
| <b>SALT AND PEPPER CHICKEN</b> (Gf)              | 8.5 |
| tossed in chilli, onion and peppers              |     |
| <b>DUCK SPRING ROLLS</b>                         | 8.5 |
| sweet and sour dipping sauce                     |     |
| <b>CRISPY PORK BAO BUNS,</b>                     | 9.5 |
| crispy onion, spicy mayo                         |     |
| <b>STICKY YAKITORI CHICKEN SKEWER</b> (Gf)       | 9.0 |
| noodle salad                                     |     |
| <b>ITALIAN STYLE MEATBALLS</b> (Gf)              | 8.5 |
| tomato ragu, basil mayo and parmesan             |     |
| <b>HAM HOCK TERRINE,</b>                         | 8.0 |
| cranberry chutney, pickles and sourdough croutes |     |
| <b>SHEPHERDS PIE</b> (Gf),                       | 8.5 |
| buttered peas                                    |     |
| <b>ALPINE CHICKEN TROFIETTE</b>                  | 8.5 |
| pasta with cream and mushroom sauce              |     |
| <b>PIGS IN BLANKETS</b>                          | 8.5 |
| honey & mustard glaze                            |     |
| <b>LOADED YORKSHIRE PUDDINGS</b>                 | 9.0 |
| stuffed with turkey and trimmings                |     |

### SIDES & FRIES

|                                                 |     |
|-------------------------------------------------|-----|
| <b>FRIES</b> (Vg / Gf)                          | 3.5 |
| <b>SALT AND PEPPER FRIES</b> (Vg / Gf)          | 5.0 |
| <b>TRUFFLE AND PARMESAN FRIES</b> (Vg / Gf)     | 6.0 |
| <b>SWEET POTATO FRIES</b> (Vg / Gf)             | 4.5 |
| <b>TRUFFLE MASH</b> (V / Gf)                    | 5.0 |
| mozzarella and parmesan                         |     |
| <b>SPROUTS WITH PANCETTA</b> (Gf)               | 6.0 |
| <b>MAPLE ROASTED ROOTS</b> (Vg / Gf)            | 5.0 |
| parsnips and carrots                            |     |
| <b>SAGE AND ONION STUFFING BALLS</b> (Vg / Gf)  | 5.0 |
| <b>GARLIC ROSEMARY ROAST POTATOES</b> (Vg / Gf) | 5.0 |