



SUNDAY MENU

Apless Lane, Worlds End,
Hambleton PO7 4QX.

Phone: 023 9226 5235

www.thechairmakers.co.uk

THE CHAIRMAKERS

Surrounded by rolling fields and historic buildings in Worlds End, Hambledon, it's the perfect place to unwind with your favourite drink and something from our mouth-watering menu.



SIDES

Chunky chips	£4.50
Add bacon	£1.00
Add cheddar	£1.00
Onion rings	£4.50
Mixed salad	£4.00
Seasonal vegetables	£4.00
Roast potatoes and gravy (gf)	£4.50
Garlic bread	£4.50
Add cheese	£1.00
Sweet potato fries	£4.50
Add bacon	£1.00
Add cheddar	£1.00

STARTERS

Southern fried chicken strips served with barbeque sauce	£7.50
Whitebait served with tartare sauce	£7.50
Mozzarella and tomato salad with basil oil	£7.75
Tempura prawns with a sweet chilli mayo dip	£7.95
Halloumi fries with sweet chilli and balsamic glaze	£8.75
Chicken wings tossed in Franks hot sauce	£8.75
Nachos – jalapenos, salsa, cheese topped with guacamole and sour cream	£9.50
Build your own platter: Choose 3 from above for	£22.00

MAINS

Sweet potato, spinach and chickpea curry with rice and poppadom	£14.95
Fried crumbed chicken burger, tomato, lettuce, mayo and chunky chips	£15.50
Beer battered fish and chips, served with mushy peas	£17.95

SUNDAY CARVERY

*Order your food and you will receive a ticket,
which you are to give to the chef at the carvery*

The carvery has a choice of three meats, roast potatoes, vegetables, Yorkshire pudding and gravy. Carvery meats are subject to change and availability.

VEGETARIAN OPTION

Vegan nut roast (gf/vg) **£15.95**

MEAT OPTIONS

Carvery meats: (gf) **£18.95**

Beef • Pork belly • Gammon

*Please note that the Yorkshire pudding
and stuffing is not gluten free.*

Children's meals

£9.00

(under 10 years old only)

Pork sausage

Fish finger

Chicken bites

*Served with chips
and peas or beans*

Macaroni cheese

Served with garlic bread

CARVERY **£10.00**

One meat and trimmings

Vanilla ice cream and
chocolate sauce **£3.00**

Chocolate brownie with
vanilla ice cream **£4.00**

DESSERTS

Vanilla creme brûlée served with shortbread biscuit	£8.00
Homemade sticky toffee pudding, served with custard (gf)	£8.00
Belgian waffle, served with toffee sauce and ice cream	£8.00
Apple and berry crumble, served with custard	£8.00
Homemade triple chocolate brownie, served with ice cream (gf)	£8.00
Cornwall ice cream, sold per scoop	£2.50

Different flavours available, please ask your server

*If you have an allergy please talk to a team member. Dishes may not contain specific allergens,
however our food is prepared in areas where cross contamination may occur.*

WINE LIST

WHITE WINE

Whistling duck chardonnay – Riverina, Australia

Aromas of sweet melon, peach and nectarines, with lively acidity and a long refreshing finish.

Ca Maritta Pinot Grigio DOC – Veneto, Itay (vg)

Light and fresh with notes of grapefruit, white peach and elderflower and a hint of almonds on the finish.

Riebeek Sauvignon Blanc – Swartland, South Africa

Delicate herbaceous notes, complimented by yellow-stone and tropical fruit, a touch of minerality and a crisp, lively acidity.

Y Sauvignon Blanc Reserve – Cachapoal, Cihle

Fruity, fresh and clean on the nose with notes of grapefruit, gooseberries, green apples, tomato leaves and pepper. Floral and tropical with hints of gunflint.

Edwin Fox Sauvignon Blanc – Marlborough, New Zealand

Fresh crisp wine with flavours of gooseberry, passionfruit and grapefruit. Enjoy on its own or with salads, fish or chicken.

125ml	175ml	250ml	Bottle
£5.05	£6.95	£8.70	£24.00
£5.25	£7.15	£9.00	£25.00
£5.25	£7.15	£9.00	£25.00
£6.05	£7.95	£9.70	£28.50
£6.25	£8.15	£9.90	£30.00

RED WINE

Whistling Duck Cabernet/Merlot – Australia, South Australia

The palate is medium bodied displaying blackcurrant, cherry and plum jam flavours with soft tannins and a balancing acidity.

Palazzo Pisano Merlot – Italy

Aromas of cherry and plum on the nose. A medium-bodied palate with supple tannins and a hint of chocolate on the finish.

Richland The Black Shiraz – Australia, South Australia

A mid weight wine featuring ripe berry fruit and smoky oak aromas and a long, gentle finish. Long, supple oak tannins support the spicy, slightly earthy varietal fruit with a distinct cracked black pepper finish.

Cruz Alta Malbec – Mendoza, Argentina

A dark ruby, medium dry Argentinian Malbec wine that complements beef, lamb and poultry dishes, perfectly.

Rio del Rey Tempranillo – Spain

Light and fruity with forest fruit flavours on the nose. Soft and approachable on the palate with light tannins and a youthful fruitiness of blackcurrants, plums and cedar.

Les Cent Verres Pinot Noir - France

The nose has a beautiful rich Pinot perfume and the palate has lots of black fruit flavour that's perfectly balanced with a smidgen of oak for complexity and balance.

A stylish Pinot Noir that over-delivers for the money.

Cruz Alta Malbec Reserve – Mendoza, Argentina

Serious and luscious wine with excellent depth of aromas, seductive red fruits flavours and length. The palate has balanced acidity inviting with mineral, violet and lovely.

£5.05	£6.95	£8.70	£24.00
£5.25	£7.15	£8.90	£25.00
£5.55	£7.45	£9.20	£28.00
£6.05	£7.95	£10.20	£29.00
£6.05	£7.95	£10.20	£29.00
			£30.00
			£32.00

ROSE WINE

Feather Falls Zinfandel Rose' – California, USA

With aromas of fresh cherries and watermelon, on the palate there are flavours of juicy ripe strawberries and sweet candy.

Ca'Maritta Pinot Grigio Blush DOC – Veneto, Italy (vg)

Fresh, easy drinking wine with strawberry aromas. Crisp and delicate on the palate with apple and citrus fruit and hints of redcurrant.

A slight creaminess is followed by refreshing acidity.

£5.05	£6.95	£8.70	£24.00
£5.55	£7.45	£9.20	£26.00

PROSECCO

Moinet Prosecco DOC – Veneto, Itay

Balanced and delicate aroma of wine is filled with notes of acacia blossoms, wildflowers, yellow apples and exotic fruits.

			£28.00
20cl Bottle			£10.50