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[www.thechairmakers.co.uk](http://www.thechairmakers.co.uk)





## BASKET MEALS

*Served with chunky chips*

**All priced at £10.00**

- Wholetail scampi
- Southern fried chicken strips
- Whitebait
- Pork sausages
- Halloumi chips

## CIABATTA

*All served in a ciabatta  
with chunky chips*

- Cheddar cheese and tomato ..... **£10**
- Chicken mayo, bacon,  
cos lettuce ..... **£10.50**
- Fish goujons, wild rocket and  
tartare sauce ..... **£10.50**
- Italian salami, parma ham  
and pepperoni, wild rocket and  
balsamic mayo ..... **£11**

## SIDES

- Onion rings ..... **£4.00**
- Mixed salad ..... **£4.00**
- Seasonal vegetables ..... **£4.00**
- Garlic bread ..... **£4.00**
  - Add cheese ..... **£1.00**
- Chunky chips ..... **£3.50**
  - Add bacon ..... **£1.00**
  - Add cheddar ..... **£1.00**
- Sweet potato fries ..... **£4.50**
  - Add bacon ..... **£1.00**
  - Add cheddar ..... **£1.00**

*A discretionary service charge of 10%  
will be added to tables of 6 or more*

## PIZZA

- Margherita ..... **£10.00**
- Inferno – pepperoni, onion, chilli ..... **£14.00**
- Mediterranean – feta, red pepper,  
olives, onion ..... **£13.00**
- Milan – anchovy, onion, capers ..... **£12.00**
- Napoli – grilled chicken, olives,  
mushrooms ..... **£14.00**
- Quattro Stagioni – pepperoni, capers,  
mushrooms, olives ..... **£14.00**
- Rustica – pepperoni, rocket,  
pecorino cheese ..... **£14.00**
- Toscana – roasted peppers,  
aubergine, zucchini ..... **£13.00**
- Veneto – grilled chicken,  
fresh tomato, olives ..... **£14.00**

## CREATE YOUR OWN

- Margherita – tomato, cheese ..... **£10.00**
- Vegan Margherita – tomato, dairy free  
coconut cheese alternative ..... **£13.00**

## Choice of toppings *all priced per item*

### MEAT

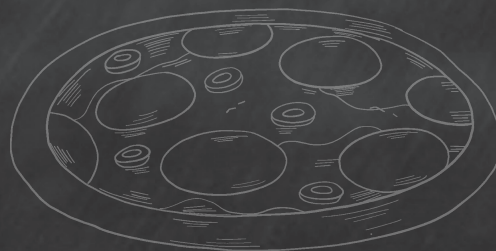
- Bacon, chicken, pepperoni ..... **£2.50**

### CHEESE

- Mozzarella, feta, brie ..... **£2.00**

### OTHER

- Chilli, garlic, capers, peppers, onion,  
mushrooms, olives, rocket ..... **£1.50**



*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.*



## STARTERS

|   |       |
|---|-------|
| Salad of beetroot, rocket, feta cheese, toasted almonds with a balsamic glaze .....       | £6.00 |
| Whitebait served with tartare sauce .....   | £6.00 |
| Halloumi fries with sweet chilli and balsamic glaze .....                                 | £7.00 |
| Mozzarella and tomato salad with basil oil .....  | £7.00 |
| Salt and pepper squid with a sweet chilli mayo dip .....                                  | £7.00 |
| Tempura prawns with a sweet chilli mayo dip .....   | £7.00 |
| Pork bites, sweet chilli, honey, soy and sesame seeds .....                               | £7.00 |
| Chicken wings tossed in Franks hot sauce .....  | £7.00 |
| Nachos – jalapenos, salsa, cheese topped with guacamole and sour cream .....              | £8.00 |
| Selection of Italian cured meats with marinated olives served with toasted ciabatta ..... | £8.00 |

## MAINS

|  |        |
|--|--------|
| Warm chicken Caesar salad, cos lettuce, anchovy, deep fried capers, egg, croutons, with a Caesar dressing .....      | £13.00 |
| Crumbed chicken fillets with black pepper and pecorino, zucchini fritters, pesto mayonnaise dressing and chips ..... | £15.00 |
| Penne pasta with grilled chicken, basil pesto, cream and feta crumbs .....   | £15.00 |
| Linguini with King prawns, chilli, garlic, tomato and a dash of cream .....  | £16.00 |
| Pork belly served on bubble and squeak, served with seasonal veg .....   | £16.00 |
| Sweet chilli salmon fillet, served on roasted veg and potatoes .....   | £17.00 |
| Grilled lamb rump, served with rosemary potato, mushrooms and spinach .....  | £19.00 |
| 28 day aged Sirloin steak, served with mushrooms, grilled tomato and chunky chips .....                              | £24.00 |
| Peppercorn sauce .....   | £2.00  |

## PUB CLASSICS

|   |        |
|---|--------|
| Wholetail scampi, served with chips and peas .....                            | £13.00 |
| Pork sausages, served with mash, peas and onion gravy .....                   | £13.00 |
| Fried crumbed chicken burger, tomato, lettuce, mayo and chips .....           | £14.00 |
| Beer battered fish and chips, served with mushy peas .....                    | £15.00 |
| Char-grilled beef burger, with cheese, bacon, tomato, lettuce and chips ..... | £15.00 |
| Homemade steak and ale pie, served with mash, peas and gravy .....            | £16.00 |

## VEGETARIAN

|   |        |
|---|--------|
| Sweet potato, spinach and chickpea curry with rice and poppadom ..... | £13.00 |
| Macaroni and cheese, garlic bread and side salad .....                | £13.00 |
| Penne pasta with roasted veg in a Napolitana sauce .....              | £13.00 |
| Moving mountains vegan burger tomato, lettuce and chips .....         | £13.50 |

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## 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, Italy (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, Chile

Fruity and fresh with notes of grapefruit, gooseberries, green apples and tomato leaves. A refreshing dry white with balanced freshness, citrus notes and a ripe tropical

#### 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 |
|-------|-------|-------|--------|
| £4.50 | £6.00 | £7.50 | £20.00 |
| £4.70 | £6.20 | £7.80 | £21.00 |
| £4.70 | £6.20 | £7.80 | £21.00 |
| £5.50 | £7.00 | £8.50 | £24.50 |
| £5.70 | £7.20 | £8.70 | £26.00 |

### RED WINE

#### L 'Artista Carmenere/Cabernet Sauvignon – Central valley, Chile

Intense violet red with aromas of blackberries, cherries, and plums

#### Cornellana Merlot - Cachapoal, Chile

A bold, dry Merlot, featuring dark fruit and oaky notes. Pair it with beef, lamb or veal dishes.

#### 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.

#### Marques del Atrio Rioja Crianza – Rioja, Spain

Blackcurrants, plums and strawberries interwoven with cedar and vanilla - Full bodied with supportive tannins. Pair it with beef, lamb, veal and poultry dishes.

#### Le Versant Pinot Noir – Pays d'OC France (vg)

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.

|       |       |       |        |
|-------|-------|-------|--------|
| £4.50 | £6.00 | £7.50 | £20.00 |
| £4.70 | £6.20 | £7.70 | £21.00 |
| £5.00 | £6.50 | £8.00 | £24.00 |
| £5.50 | £7.00 | £9.00 | £25.00 |
| £5.50 | £7.00 | £9.00 | £25.00 |
|       |       |       | £26.00 |
|       |       |       | £28.00 |

### 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.

|       |       |       |        |
|-------|-------|-------|--------|
| £4.50 | £6.00 | £7.50 | £20.00 |
| £5.00 | £6.50 | £8.00 | £22.00 |

### PROSECCO

#### Moinet Prosecco DOC – Veneto, Italy

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

|             |  |  |        |
|-------------|--|--|--------|
|             |  |  | £25.00 |
| 20cl Bottle |  |  | £8.00  |