
THE CHAMBERLAIN HOTEL

thechamberlainhotel.co.uk



chamberlain.bar



@ChamberlainEC3



The Chamberlain Hotel & Bar

SANDWICH MENU

(Served from 12 noon – 5pm)

Served on a choice of white or granary farmhouse bread,
with house chips

Club, grilled chicken, Mrs Owton's bacon, lettuce,
tomato, mayonnaise **£8.95**

London Porter Hot Smoked Salmon,
cream cheese, dill **£8.25**

Hummus, piquillo pepper & rocket (v) **£6.95**

Bacon & Brie, cranberries **£7.45**

Frontier Battered Fish Finger, baby gem, tartare sauce **£6.95**

Warm Sirloin of Beef, horseradish & crème fraiche **£9.95**

Alex Grant,

Head Chef



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.

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