



APPETIZERS

- SALSA RANCHERA & CHIPS** VO G.F.O. 2.75
Homemade mild salsa with crisp corn tortilla chips.
- SALSA PICANTE & CHIPS** VO G.F.O. 3.25
Homemade spicy salsa with crisp corn tortilla chips.
- SOUR CREAM & CHIPS** VO G.F.O. 3.25
Set sour cream with crisp corn tortilla chips.
- GUACAMOLE & CHIPS** VO G.F.O. 3.95
Homemade guacamole made with fresh avacados, red onion, lime, jalapeños and crisp corn tortilla chips.
- TRICOLOUR DIP** VO G.F.O. 3.95
A trio of fresh salsa, cool sour cream & guacamole with crisp corn tortilla chips.

NACHOS

- HOUSE NACHOS** VO G.F.O. 4.95
Crisp corn tortilla chips, smothered with warm salsa, topped with melted cheddar cheese, sour cream, guacamole & sliced jalapeños.
- NACHOS GRANDE** VO G.F.O. 9.95
A bigger pile of tortilla chips, more salsa & cheese & a ring of red & green jalapeños, topped with sour cream and guacamole.

Why not add something special to your nachos for an extra 1.50? Choose from:

- Chilli Beef, Mexican Chicken, Carnitas, 5 Bean Chilli, Refried Beans or Black Beans

If you want your nachos with an extra kick choose from one of our 'chilli-head' options for an extra 0.50:

- Jalapeño (HOT)
- Chipotle (Smoked HOT)
- Habanero (Very HOT)

STARTERS & SNACKS

CATALAN SPINACH G.F.O. 5.75
Our version of the traditional Catalanian dish of spinach, cream, toasted pinenuts, raisins, parmesan & nutmeg. Served hot with triangles of fried flour tortillas.

TRADITIONAL GARLIC MUSHROOMS VO 5.45
Button mushrooms, drowned in hot butter with fresh garlic. Served with toasted ciabatta.

SOMERSET MUSHROOMS 5.75
Button mushrooms in a cream, Stilton & cider sauce. Served with toasted ciabatta.

HALLOUMI & BUTTERNUT SQUASH RISOTTO VO G.F.O. 5.75
A creamy risotto made with brown, wild & red Camargue rice, halloumi, butternut squash, garlic, sun dried tomatoes, mushrooms and spinach. Served with a garlic ciabatta on a bed of rocket, topped with parmesan.

TIGER PRAWN RISOTTO G.F.O. 6.25
As above with tiger prawns instead of halloumi.

CILANTRO BEANS VO G.F.O. 5.45
Mixed beans & peppers in a creamy coriander pesto sauce, served in a crisp flour tortilla basket on a bed of leaf salad, topped with parmesan, pumpkin seeds and fresh coriander.

GOAT'S CHEESE TART G.F.O. 6.25
Caramelised onions, spinach, sun dried tomatoes & goat's cheese, bound with egg, served hot in a crisp flour tortilla basket on a bed of rocket leaves & balsamic vinegar, with peach salsa on the side.

GARLIC CIABATTA VO 3.45
A 6" toasted olive oil bread, split & topped with a fearsome fresh garlic butter.

GARLIC BREAD & CHEESE VO 4.45
As above with melted cheese.

CHILLI GARLIC BREAD & CHEESE VO 4.75
As above with chopped jalapeños & coriander.

TIGER PRAWN TOMATILLO 6.25
Whole tiger prawns in a green tomatillo, cream & serrano chilli sauce, served hot on black bean & toasted cumin pancakes. Topped with parmesan, fresh coriander and sour cream.

PORTABELLO MUSHROOMS VO 5.95
Thick sliced, earthy Portabello mushrooms in a rich red wine and ancho chilli sauce served with spinach and garlic ciabatta.

NEW ORLEANS MUSHROOMS VO 5.95
Ciabatta bread topped with mushrooms and parmesan in jalapeño chilli & garlic butter. Served with coriander, parmesan and leaf salad.

REFRIED BEAN PARCEL VO 5.75
Traditional Mexican refried beans in a crisp flour tortilla parcel with cheese, mixed rice & guajillo chillies. Served with sour cream & coleslaw.

ADOBO BEAN & RICE PARCEL VO 5.75
Mixed beans, peppers, rice and cheese with a guajillo chilli & cinnamon adobo sauce in a crisp flour tortilla parcel. Served with sour cream and coleslaw.

CHICKEN FAJITA DIPPERS 5.95
Strips of fajita marinated chicken, battered & served on a toasted flour tortilla with grated cheese, salsa, sour cream & guacamole on a bed of shredded iceberg.

CHILLI CON QUESO VO 5.45
Seared chunks of halloumi cheese and black beans in a heavy, bitter-sweet chilli sauce made from ancho, passila & chipotle chillies, dark beer & lime juice. Served with crisp fried flour tortillas & sour cream.

EMPANADAS G.F.O. 5.95
Two mini corn tortilla 'pasties', one filled with traditional black beans & cheese, the other filled with a mix of rice, beans, peppers, cheese & spinach in a chipotle & adobo chilli sauce. Both fried until crisp and served on a bed of iceberg topped with green tomatillo & serrano chilli sauce, fresh coriander & sour cream.

MEXICAN CHICK PEA RATATOUILLE VO G.F.O. 5.75
A mildly spiced ratatouille of aubergines, courgettes, peppers, red onions, sun dried tomatoes & chick peas. Served on a bed of crisp flour tortillas and topped with grated cheese.

HALLOUMI PANCAKES 5.95
Seared chunks of halloumi cheese on wild rice & serrano chilli pancakes, served on a mixed leaf & herb salad with red onion marmalade, fresh coriander & sour cream.

NEW MEXICO MUSHROOMS VO G.F.O. 5.95
Button mushrooms in a sweet & spicy New Mexico barbecue sauce made with ground ancho & passila chillies. Served on a bed of rocket and garlic & cheese mash.

BATTERED ONION RINGS VO 4.95
A mound of cajun spiced, beer battered Spanish onion rings. Served with a New Mexico barbecue sauce and sour cream.

SWEETCORN & SMOKED TOFU FRITTERS VO 5.45
Marinated tofu, sweetcorn & chopped green serrano chillies, bound in a sweet chilli batter. Deep fried & served on a bed of leaf salad with sour cream & jalapeño jelly.

CHICKEN & RED PEPPER DE ARBOL G.F.O. 5.95
Strips of stir fried chicken breast and red peppers tossed in a cream, tomato, coriander, honey and de arbol chilli sauce, served with pitta bread and leaf salad.

REFRIED BEANS & CHEESE VO G.F.O. 4.95
A classic Tex-Mex dish bound and topped with melted cheese. Served with sour cream and crisp flour tortillas.

CHILLI BEEF FONDUE FOR 2 G.F.O. 12.95
Chilli beef, refried beans, salsa & cheese, layered in a bowl, served hot with sour cream, guacamole & chopped Jalapenos on the side. Served with corn tortilla chips, pitta bread or a bit of both.

5 BEAN VEGI CHILLI FONDUE FOR 2 VO G.F.O. 11.95
As above but made with our vegetarian 5 Bean Chilli instead of the Chilli Beef.

BURGERS

All served in a floured bun with sliced tomatoes, shredded iceberg and a portion of crisp skin-on fries on the side.

BEEF 9.95
A 100% ground beef patty, cooked on the griddle to 'well done', topped with tomato relish with coleslaw on the side.

CHICKEN 9.95
Battered strips of fajita marinated chicken, topped with mayo & guacamole with coleslaw on the side.

CARNITAS 9.95
Pulled pork cooked in our own marinade that changes regularly. Topped with coleslaw and guacamole on the side.

MUSHROOM & BLACK BEAN VO 9.95
A mushroom, black bean & coriander burger topped with tomato relish and coleslaw on the side.

SWEETCORN & SMOKED TOFU VO 9.95
Marinated tofu, sweetcorn and chopped serrano chillies, bound in a sweet chilli batter. Topped with jalapeño jelly and served with coleslaw on the side.

- EXTRAS**
- EXTRA BEEF BURGER** 1.95
- CARNITAS (see staff for flavour)** 1.95
- BACON** 1.25
- SLICED CHEESE** VO 0.75
- CARAMELISED ONIONS** 0.95



BEEF

STEAKS G.F.O. 16.95
Sirloin (1 Ooz) 19.95
Fillet (8oz)

Griddled to your liking with mushrooms & spicy battered onion rings on the side, served with a combi salad or stir fry mixed veg- etables with either skin on fries or new potatoes.

Rare - Sealed & brown on the outside, red inner with blood
Medium rare - Sealed & brown, pink inner with virtually no blood
Medium - Mostly brown meat, a little pink in the middle
Medium well - Brown throughout
Well done - Dark outer, very firm & dark throughout

- STEAK SAUCES**
- GARLIC BUTTER** - stacks of fresh crushed garlic 1.50
- PEPPER** - soft, green peppercorns, brandy, cream & mushrooms 2.50
- NEW ORLEANS** - hot & sweet smoked chipotle chillies, tomatoes, black olives & peppers 2.50
- SOMERSET** - stilton, cream, cider & mushrooms 2.50
- NEW MEXICO** - barbecue sauce made from cayenne, ancho and pasilla chillies, Dijon mustard and honey 2.50
- RED WINE & ANCHO CHILLI** - thick, rich, slightly sweet & spicy with Portabello mushrooms & garlic 2.75

PEPPERED STEAK STROGONOFF 16.95
Strips of fillet steak, pan fried and tossed in a cream, brandy & soft green peppercorn sauce, served on a bed of wild, brown & red Camargue rice with garlic ciabatta on the side.

MEXICAN STEAK AU POIVRE 14.25
Two 4oz fillet steaks with a mild New Mexico red chilli crust, pan fried medium, served on black bean and toasted cumin pancakes, with a thick ancho chilli & red wine sauce. Served with battered onion rings and fried mushrooms with a choice of combi salad or stir fry mixed vegetables and skin on fries or new potatoes.

FISH

All served with a combi salad or mixed vegetables with either skin on fries or new potatoes unless otherwise stated.

PAN FRIED CATFISH G.F.O. 13.95
A lightly floured pan fried catfish fillet, topped with a sweet red onion marmalade. Served on a bed of rocket leaves.

CATFISH VERACRUZ G.F.O. 14.45
A lightly floured pan fried catfish fillet topped with a classic Mexican sauce of sliced jalapeños, tomatoes, garlic, onions, spices, green olives & fresh coriander.

BLACK BEAN & TOMATILLO CATFISH G.F.O. 14.45
Pan fried catfish fillet served on a bed of black bean puree and topped with a creamy tomatillo & serrano chilli sauce and fresh coriander.

CILANTRO SWORDFISH G.F.O. 14.45
Pan fried swordfish, topped with fresh coriander pesto, served on a bed of rocket.

CAJUN SWORDFISH G.F.O. 14.25
Pan fried swordfish in a Cajun spiced chilli crust with peach salsa on the side.

NEW MEXICO BARBECUE SALMON G.F.O. 14.25
A salmon fillet marinated in our New Mexico barbecue sauce full of the deep flavours of cayenne, ancho & passila chillies, served on a stack of fried flour tortilla strips and topped with fresh coriander. Spicy with a hint of sweetness.

SALMON & PRAWN DE ARBOL G.F.O. 14.25
A fillet of salmon topped with a creamy tomato, coriander, honey & de arbol chilli sauce with tiger prawns on a bed of rocket leaves.

TIGER PRAWN RISOTTO G.F.O. 13.95
A creamy risotto made from mixed rice, butternut squash, garlic, mushrooms, sun-dried tomatoes, spinach and tiger prawns, topped with fresh parmesan. Served on wild rocket leaves with garlic ciabatta on the side.

CHICKEN

CHICKEN TOMATILLO & BLACK BEANS G.F.O. 13.25
Pan fried strips of chicken breast & mixed peppers, in a green tomatillo & serrano chilli sauce, topped with parmesan, fresh coriander & jalapeños. Served with sour cream and traditional black beans on the side with fried flour tortillas.

CAJUN CHICKEN & CREAMED CORN 13.75
A Cajun chicken breast topped with a puree of sweetcorn, cream cheese and jalapeños served with a combi salad or stir fry mixed vegetables with either skin on fries or new potatoes.

CAJUN CHICKEN MARYLAND 10.95
A mild Cajun chicken breast with a wild rice & serrano chilli pancake, battered banana, rasher of bacon and a spicy New Mexico barbecue sauce. Served with a combi salad or stir fry mixed vegetables with either skin on fries or new potatoes.

PLAIN G.F.O. 10.95
A breast of tender griddled chicken, served plain with a combi salad or stir fry mixed vegetables with either skin on fries or new potatoes. Why not compliment your plain chicken with any one of our sauces? (see steak sauces).

CREME DE ARBOL 14.25
Griddled chicken breast, served on black bean & toasted cumin pancakes, topped with a creamy tomato, coriander, honey & de arbol chilli sauce. Served with a combi salad or stir fry mixed vegetables with either skin on fries or new potatoes.

CATALAN G.F.O. 14.25
A griddled chicken breast served on baby spinach leaves and fried tortilla strips, topped with a sauce of garlic, parmesan, cream, spinach, raisins & toasted pinenuts with nutmeg dusting. Served with a combi salad or stir fry mixed vegetables with either skin on fries or new potatoes.

DEEP SOUTH G.F.O. 14.25
Plain chicken breast on a bed of caramelised onions, topped with hot smoked chipotle & olive salsa served with a combi salad or stir fry mixed vegetables with either skin on fries or new potatoes.

PORK

CARNITAS G.F.O. 13.95
Pulled pork cooked in a marinade that changes regularly - see staff for details. Always served with coleslaw, 4 soft flour tortillas and your choice of side order.

PORK ADOBO 13.95
Escalopes of pork, marinated in a traditional Mexican adobo sauce of guajillo chillies & cinnamon, served on black bean & cumin pancakes, and spiced apple & orange chutney with a combi salad or stir fry mixed vegetables with either skin on fries or new potatoes.

JAMBALAYA G.F.O. 13.45
A traditional Cajun dish consisting of off the bone ham, spicy chorizo,tiger prawns, pork chunks & mixed peppers in a mildly spiced tomato sauce, served on a bed of rice with fried flour tortilla triangles & a combi salad on the side.

CHICAGO STYLE RIBS G.F.O. 14.95
A whole rack of succulent oven roasted pork back ribs, marinated in sweet Chicago style barbecue sauce, served with a combi salad or stir fry mixed vegetables with either skin on fries or new potatoes.

NEW MEXICO SPARE RIBS G.F.O. 14.95
A rack of individual pork ribs, fried until crisp & tossed in a sweet barbecue sauce, infused with ancho & passila chillies, paprika & cayenne. Served with a combi salad or stir fry mixed vegetables with either skin on fries or new potatoes.

VEGETARIAN

MEXICAN CHICK PEA RATATOUILLE WITH 'SAUSAGES' & MASH VO G.F.O. 12.95
Chick peas, aubergines, courgettes, red onions, peppers & sun dried tomatoes in a mild Cajun tomato sauce, topped with melted cheese on a bed of garlic & cheese mash with vegi sausages.

HALLOUMI & BUTTERNUT SQUASH RISOTTO VO G.F.O. 12.95
A creamy risotto made with brown, wild & red Camargue rice, halloumi, butternut squash, garlic, sun dried tomatoes, mushrooms and spinach. Served on a bed of rocket, topped with parmesan shavings & garlic ciabatta.

NUT ROAST LAYERED TERRINE 13.75
Our traditional nut roast, layered with chargrilled courgettes, sun blushed tomatoes & spinach, topped with a cheese soufflé and red onion marmalade. Served with a combi salad or stir fry vegetables with either skin on fries or new potatoes.

STILTON & CIDER VEGETABLES WITH MUSHROOMS 12.95
Stir fried vegetables & mushrooms, tossed in a rich Stilton, cider & cream sauce served on brown, wild & red Camargue rice with garlic ciabatta on the side.

RED WINE & ANCHO MUSHROOMS VO G.F.O. 13.95
Thick sliced earthy portabello mushrooms in a red wine & ancho chilli reduction, served on a bed of wild rocket & rice, with a combi salad & fried flour tortilla triangles.

SWEET PEPPER & LENTIL TORTILLA BASKET VO G.F.O. 12.95
Lentils, red peppers & carrots in a lightly spiced tomato & mango sauce, served in a giant tortilla basket with a cheese soufflé topping, red pepper jam drizzle & a combi salad

MIXED BEAN & HALLOUMI TOMATILLO VO G.F.O. 12.95
Mixed beans, stir fried peppers & seared halloumi in a green tomatillo sauce with cream & serrano chillies topped with parmesan shavings, fresh coriander and jalapeños. Served with sour cream and traditional black beans on the side with fried flour tortillas.

EMPANADAS G.F.O. 12.95
Four mini corn tortilla Mexican 'pasties', two filled with a mix of rice, beans, peppers, cheese & spinach in a chipotle & adobo chilli sauce, and two filled with traditional black beans and cheese, fried crisp and served on a bed of iceberg, topped with a tomatillo & serrano chilli sauce, salsa, sour cream & a combi salad.

DE ARBOL QUESADILLA STACK 12.95
Spinach, chargrilled courgettes, mixed peppers and cheese layered between fried flour tortillas and creamy tomato, coriander, honey and de arbol chilli sauce, topped with sour cream and jalapeños. Served with one choice of our sides.

ACAPULCO BEAN CHILLI CON QUESO VO 12.95
Mixed beans & peppers with seared halloumi cheese in a heavy bitter sweet chilli sauce made with ancho, passila & chipotle chillies, dark beer & lime juice. Served with a little pot of sour cream, a small helping of corn tortilla chips and one choice of our sides.

TOSTADOS VO 12.95
Two 6" crispy flour tortilla baskets, filled with refried beans, and your choice of either:

- CHILLI BEEF • REFRIED BEANS • CARNITAS • 5 BEAN VEGI CHILLI • LAMB CHILLI • STILTON & CIDER MUSHROOMS
- MEXICAN CHICKEN • TRADITIONAL BLACK BEANS

Topped with grated cheese, shredded lettuce, sour cream & sliced jalapeños. Served with one choice of our sides.

CHESTERS CHILLI BUFFET FOR TWO G.F.O. 24.95
Chilli con carne, Mexican chicken, 5 bean vegi chilli, refried beans & traditional black beans served on a bed of mixed rice with salsa, sour cream & guacamole, corn & flour tortillas, red & green jalapeños & soft flour tortillas on the side.



TRADITIONAL MEXICAN MAINS

All of our chillis are made to a mild spice unless stated. If you want any of your fillings with an extra kick choose from one of our 'chilli-head' options below:

- Jalapeño Chillies (HOT) - 0.50
- Chipotle Chillies (Smoked HOT!) 0.50
- Habanero Chillies (VERY HOT!!) - 0.50

CHILLI CON CARNE G.F.O. 11.95
Ground beef, jalapeño chillies, onions, tomatoes, mixed peppers, kidney beans & fresh coriander. Served with a little pot of sour cream, a small helping of tortilla chips and one choice of our sides.

CHILLI CON QUESO G.F.O. 12.95
As the Chilli Con Carne but topped with melted cheddar cheese. Served with a little pot of sour cream, a small helping of corn tortilla chips and one choice of our sides.

MEXICAN CHICKEN G.F.O. 11.95
Shredded strips of chicken, marinated in our own enchilada sauce with sweetcorn, mixed peppers, tomatoes, onions, black eyed beans & fresh coriander. Served with a little pot of sour cream, a small helping of corn tortilla chips and one choice of our sides.

LAMB & BLACK BEAN CHILLI 12.95
Lean chunks of lamb, black beans & mixed peppers, in a heavy, bitter sweet spicy sauce made with ancho, passila & chipotle chillies, dark beer & lime juice. Served with a little pot of sour cream, a small helping of corn tortilla chips and one choice of our sides.

5 BEAN CHILLI VO G.F.O. 10.95
Black eye, flageolet, aduki, black & pinto beans with chick peas, jalapeño chillies, mixed peppers, sweetcorn, tomatoes, onions & carrots, finished with fresh coriander. Served with a little pot of sour cream, a small helping of corn tortilla chips and one choice of our sides.

5 BEAN CON QUESO VO G.F.O. 11.95
As the 5 bean vegi chilli but topped with melted cheddar cheese. Served with a little pot of sour cream, a small helping of corn tortilla chips and one choice of our sides.

BOSTON BEAN CHILLI VO G.F.O. 11.95
Mixed beans, peppers, onions, black olives & sweetcorn in a rich tomato & smoked chipotle chilli sauce, topped with melted cheddar cheese. Served with a little pot of sour cream, a small helping of corn tortilla chips and one choice of our sides.

ACAPULCO BEAN CHILLI CON QUESO VO 11.95
Mixed beans & peppers with seared halloumi cheese in a heavy bitter sweet chilli sauce made with ancho, passila & chipotle chillies, dark beer & lime juice. Served with a little pot of sour cream, a small helping of corn tortilla chips and one choice of our sides.

TOSTADOS VO 12.95
Two 6" crispy flour tortilla baskets, filled with refried beans, and your choice of either:

- CHILLI BEEF • REFRIED BEANS • CARNITAS • 5 BEAN VEGI CHILLI • LAMB CHILLI • STILTON & CIDER MUSHROOMS
- MEXICAN CHICKEN • TRADITIONAL BLACK BEANS

Topped with grated cheese, shredded lettuce, sour cream & sliced jalapeños. Served with one choice of our sides.

CHESTERS CHILLI BUFFET FOR TWO G.F.O. 24.95
Chilli con carne, Mexican chicken, 5 bean vegi chilli, refried beans & traditional black beans served on a bed of mixed rice with salsa, sour cream & guacamole, corn & flour tortillas, red & green jalapeños & soft flour tortillas on the side.

BURRITOS VO 12.95
Two 10" flour tortillas, crammed with cheese & onion & your choice of the following fillings:

- CHILLI BEEF • REFRIED BEANS • CARNITAS • 5 BEAN VEGI CHILLI • LAMB CHILLI • STILTON & CIDER MUSHROOMS
- MEXICAN CHICKEN • TRADITIONAL BLACK BEANS

Topped with guacamole, sour cream and salsa. Served with a small helping of tortilla chips and one choice of our sides.

BURRITOS SUPREME VO 13.95
Our original burritos but even tastier with a covering of melted cheddar cheese. Topped with guacamole, sour cream and salsa. Served with a small helping of tortilla chips and one choice of our sides.

CHIMI-CHANGAS VO 11.95
Two 10" flour tortillas, crammed with cheese & onion & your choice of filling (below), then deep fried until golden & crisp

- CHILLI BEEF • REFRIED BEANS • CARNITAS • 5 BEAN VEGI CHILLI • LAMB CHILLI • STILTON & CIDER MUSHROOMS
- MEXICAN CHICKEN • TRADITIONAL BLACK BEANS

Served with guacamole, sour cream & salsa and one choice of our sides.

FAJITAS (fa-heet-ahs)

Specially marinated in a blend of Mexican herbs, spices & citrus juices. Served on a sizzling skillet with a bed of caramelised onions & mixed peppers. Accompanied by shredded lettuce, salsa, sour cream, guacamole & grated cheese with four warm flour tortillas on the side.

- Choose from:
- MARINATED CHICKEN STRIPS** 15.45
- MARINATED STRIPS OF SIRLOIN BEEF** 15.95
- MARINATED TIGER PRAWNS** 15.95
- SEARED HALLOUMI & MIXED VEGETABLES** 14.95
- FIELD MUSHROOMS & MIXED VEGETABLES** VO 14.95
- SMOKED TOFU & MIXED VEGETABLES** VO 14.95

SIDES

- SKIN ON FRIES** 2.95
- SWEET POTATO FRIES** 2.95
- RICE (BROWN, WILD & RED CAMARGUE)** 2.25
- COMBI SALAD** VO 3.95
- GARLIC & CHEESE MASH** VO 3.45
- STIR FRY VEGETABLES** 2.50
- LEAF & HERB SALAD** 2.95
- TORTILLA CHIPS** 1.75
- 4 SOFT FLOUR TORTILLAS** 1.75
- REFRIED BEANS** 3.45
- RED & GREEN JALAPEÑOS** 2.25
- MEXICAN BLACK BEANS** 2.75
- COLESLAW** VO 2.25
- POTATO SALAD** 2.25
- HALLOUMI** 3.45
- SALSA** small 1.25
large 2.25
- SOUR CREAM** small 1.25
large 2.45
- GUACAMOLE** small 1.95
large 3.45



Here at Chesters, we specialise in modern and traditional Mexican cuisine, along with our trademark vegetarian and vegan food, with a wide range of seafood, steaks, burgers, chicken and pork dishes to suit all tastes.

Situated on two levels, including our atmospheric cellar restaurant, Chesters is the perfect venue for a romantic candle-lit meal for two and anything up to a group of 20.

With over 40 different world beers, why not just drop in for a beer and a snack in the bar, or enjoy an evening meal in the main restaurant where we offer a unique dining experience, with freshly prepared homemade food, a relaxed and friendly atmosphere and welcoming, knowledgeable staff.

With an extensive food and drinks menu, including some of the most varied vegetarian and vegan options to be found, we are passionate about providing good quality and service, and will ensure you have a memorable occasion.

SERVICE IS NOT INCLUDED - WE LEAVE THAT TO YOUR DISCRETION.

WE COOK EVERYTHING FRESH SO IN BUSY PERIODS PLEASE ALLOW UP TO 30 MINUTES WAITING TIME WHEN ORDERING MAINS ONLY.

WEIGHTS SHOWN ARE APPROXIMATE PRIOR TO COOKING.



TEL: 01905 611638

EMAIL: ENQUIRIES@CHESTERSRESTAURANT.CO.UK

51 NEW STREET, WORCESTER, WRI 2DL

www.chestersrestaurant.co.uk

OPENING HOURS

Monday & Tuesday: 11.00 – 21.30
(Bar open until late)

Wednesday & Thursday: 11.00 – 22.00
(Bar open until late)

Friday & Saturday: 11.00 – 22.30
(Bar open until late)

Sundays: Open bank holiday weekends and private functions only

www.chestersrestaurant.co.uk

www.facebook.com/chesters.restaurant.worcester

www.twitter.com/ChestersMexican