



CHESTERS

RESTAURANT & BAR

DRINKS MENU

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

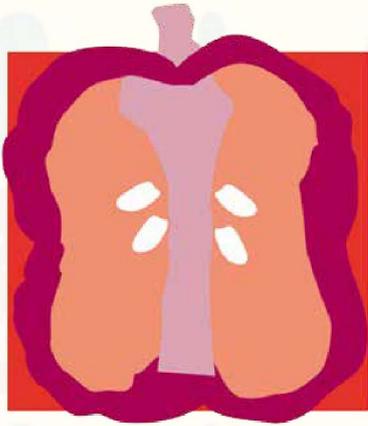
With over 40 different world beers, why not just drop a beer and a snack in the bar, or enjoy an evening meal in the main restaurant where we offer a unique dining experience, with freshly prepared homemade food, a relaxed and friendly atmosphere and welcoming, knowledgeable staff.

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

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.

OPENING HOURS:

MONDAY & TUESDAY: 12.00 - 21.30 (Bar open until late)
WEDNESDAY & THURSDAY: 12.00 - 22.00 (Bar open until late)
FRIDAY & SATURDAY: 12.00 - 22.30 (Bar open until late)
SUNDAYS: OPEN BANK HOLIDAY WEEKENDS ONLY.



Bottled Beers

All 330ml unless otherwise stated

South American

DOS EQUIS - ABV 4.5% - MEXICO 355ml 3.95
A light golden brown smooth beer with a sweet malt aroma.
Caramel malt flavour with a faint smoke undertone.

CORONA - ABV 4.5% - MEXICO 3.75
Best seller in Mexico. Crisp, light & very refreshing.
A wedge of lime is a must. Ideal with Mexican food.

SOL - ABV 4.5% - MEXICO 3.75
Very light & refreshing. A light taste of malt & hops,
well balanced with a slight bitter finish.
Served with a wedge of lime.

PACIFICO CLARA - ABV 4.5% - MEXICO 3.75
A clear Pilsner beer with a refreshing, smooth taste.
Originally brewed in Mazatlán, Sinaloa, named after the Pacific
Ocean. "Clara" means clear as opposed to "oscura" (dark).

MODELO ESPECIAL - ABV 4.5% - MEXICO 355ml 3.95
A pale malt brew in the Pilsner style with a light
fruity nose, sharp flavours & a short finish.

MODELO NEGRA - ABV 5.4% - MEXICO 355ml 3.95
A delicious, creamy, full-flavoured dark brew
with a pleasant malt aroma and dry hoppy
flavour that has a smooth mellow taste.

CUSQUEÑA - ABV 5.0% - PERU 3.75
Light, clean tasting beer with a rich, subtle flavour that
complements spicy food. Famous for its lack of hangover!

QUILMES - ABV 4.9% - ARGENTINA 340ml 3.75
Argentina's favourite beer comes from the capital, Buenos
Aires. It is a lager style beer with a very distinguishable taste.

European

SAN MIGUEL - ABV 5.0% - SPAIN 3.75
Uniquely refreshing taste of Spain.

BELLFIELD BREWERY BOHEMIAN PILSNER (GF) -
ABV 4.5% - ENGLAND 4.25
DA classic Czech pilsner style, featuring the hop Saaz,
pale with a light body, background bitterness and
gentle floral tones leading to a soft finish.

DESPERADOS - ABV 5.9% - FRANCE 3.75
Refreshing, sweet lime & tequila flavoured beer.

EINSTÖK PALE ALE - ABV 5.6% - ICELAND 4.25
Three kinds of hops combine with pure
Icelandic water to create this Pale Ale. Mild,
slight toffee, generous hop aroma and
flavour from late hop addition.

BIRRA MORETTI - ABV 4.6% - ITALY 3.75

A low fermented beer that has a golden colour, the tone of which is given by the quality of malt used. It is a perfect accompaniment to both dinner and lunch or to drink in the evening with friends.

FLENSBURGER GOLD - ABV 4.8% - GERMANY 3.95

A rich tasting mild Pilsner beer with a sophisticated hint of hops, an unusually hoppy fresh aroma and a flip top bottle.

ERDINGER WEISS - ABV 5.3% - GERMANY 500ml 4.75

Brewed using fine yeast according to a traditional recipe and even today, the beer is still bottle-fermented. It takes 3 to 4 weeks for the 'fine yeast' to mature.

KOSTRITZER SCHWARZBIER - ABV 4.8% - GERMANY 3.75

The beer is often referred to as a Schwarzpils, a "black Pils," but, unlike a blond Pils, which can be assertively bitter, the hop bitterness in Schwarzbier is always gentle and subdued.

SCHLENKERLA MARZEN - ABV 5.4% - GERMANY 500ml 4.75

A dark and aromatic beer which achieves its smoky flavour by exposing the malt to intense, aromatic smoke from burning beech-wood logs.

BECKS BLUE - ABV 0.05% - GERMANY 275ml 2.45

Non alcoholic beer from the Becks brewery.

1936 BIERE - ABV 4.7% - SWITZERLAND 3.75

This golden lager obtains its refreshing taste from beautiful Swiss hops & pilsner malt. It's very crisp and clean with a slight sweetness and very moreish.

Belgian

JUPILER - ABV 5.2% - BELGIUM 3.75

Jupiler is one of Belgium's most popular pils beers. It is a typical pils beer, light and easy to drink.

LEFFE BRUNE - ABV 6.5% - BELGIUM 4.45

Rich caramel flavours with a subtle, apple like fruit taste. Rounded and nutty feel with a dryness in the finish.

LEFFE TRIPLE - ABV 8.5% - BELGIUM 5.95

The alcohol content is 7% when bottled, and reaches 8.4% after refermentation. It has a rich bouquet with a fresh hint of lemon; medium to full in the mouth, fruity with a deliciously aromatic after-taste.

DELIRIUM - ABV 8.5% - BELGIUM 5.95

Dark golden in colour, dried fruit aroma & some caramel flavour. Surprisingly little alcohol taste for an 8.5% abv beer.

TRIPLE KARMELIET - ABV 8.4% - BELGIUM 5.95

Unusually brewed with barley, rye & wheat, this beer is blond, smooth, has a spicy citrus fruitiness and a high carbonation & yeastiness from its final fermentation in the bottle.

BRUGSE ZOT BLOND - ABV 6.0% - BELGIUM 5.95

The beer has a crisp, clean finish thanks to the hops that also bring a dried-fruit-like edge to the beer.

LIEFMANS FRUIT - ABV 4.2% - BELGIUM 3.95

A unique, refreshing blend of beers, ripened on real cherries in our cellars, blended with natural fruit juices of strawberry, raspberry, cherry, bilberry and elderberry. The result is a slightly Champenoise pearling, fruity, and agreeably sweet drink, sparkling and refreshing.

LIEFMANS KREIK - ABV 6.0% - BELGIUM 4.95

Aroma of light cherries, vinous notes, and light caramel. Medium body and medium to low carbonation. Good and refreshing.

LA TRAPPE BLOND - ABV 6.0% - NETHERLANDS 5.95

This is a bright golden blond ale with a sparkling, fresh fruity taste and a delicate bitter aftertaste.

Ales

BLACK SHEEP - ABV 4.4% - ENGLAND 500ml 4.55

Brewed with many generous handfuls of choice Golding hops, it is a full flavoured ale with a rich fruit nose. The bittersweet malty taste is followed by an uncompromising long, dry and bitter finish.

DOOM BAR - ABV 4.3% - ENGLAND 500ml 4.55

The aroma of Doom Bar combines a balance of spicy resinous hop, sweet malt and delicate roasted notes. The result is a perfectly balanced blend of succulent dried fruit, lightly roasted malty notes and a subtle bitterness.

HOBGOBLIN - ABV 5.2% - ENGLAND 500ml 4.55

A powerful full-bodied copper red, well-balanced brew. Strong in roasted malt with a moderate hoppy bitterness and slight fruity character that lasts through to the end.

BRISTOL MILK STOUT - ABV 4.5% - ENGLAND 500ml 4.55

Does not contain milk! Sweet, black and extremely full-bodied. Unfermentable Lactose sugar (added during the boil) sweetens the Chocolate and Black Malt derived roast / burnt flavours.



Cider

REKORDERLIG - ABV 4.0% - SWEDEN 500ml 4.55

STRAWBERRY & LIME CIDER

The first to explore this unique flavour combination. Enjoy served over ice with fresh mint leaves or a wedge of lime for a fresh, zesty experience.

THATCHERS GOLD - ABV 4.8% - ENGLAND 500ml 4.55

A medium dry golden cider, with a smooth and refreshing taste. Crafted from a blend of our favourite apples including Dabinett, Porters Perfection and Harry Masters Jersey.

RATTLER PEAR - ABV 4.0% - ENGLAND 500ml 4.55

Blending juicy pears, crisp apples and Healey's know-how, Rattler Pear teeters between sweet and sharp, to really hit the spot.

Draught Beer & Cider

	HALF	PINT
BECKS VIER - ABV 4.0% - GERMANY	2.25	3.75

A German-style pilsner lager with a smooth taste and a crisp finish.

STELLA BLACK - ABV 4.9% - BELGIUM	2.45	4.25
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Matured for longer, a golden beer, offering a rounded, full-bodied flavour and a refreshing aftertaste. Brewed in and imported from Belgium.

RATTLER CYDER - ABV 6.0% - ENGLAND	2.25	3.95
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A still, light, cloudy, refreshing cyder which is bursting with fruit flavours and a luscious, clean bite.

GUEST DRAUGHT - SEE STAFF FOR DETAILS

Wine List

Whites

- 1 San Perito Chardonnay (Chile)**
This Chardonnay has a fresh lemony style, with just a hint of oak. Tropical fruit aromas and citrus and stone fruit flavours.
Food Match: Fish and Poultry
175ml - 4.45 250ml - 5.95 bottle - 14.95
- 2 Riviera Sauvignon Blanc (France)**
Notes of gooseberries and tropical fruit with a refreshing finish, this Sauvignon is bone-dry, all apple-pith and the zest of a grapefruit and gooseberry on the palate.
Food match: Fish, Chicken, Pork, Mexican, Goats Cheese and Nutty Cheeses.
175ml - 4.45 250ml - 5.95 bottle - 14.95
- 3 Mirabello Pinot Grigio (Italy)**
A fresh, dry white with gentle floral and citrus aromas. Crisp and delicate on the palate balanced by a lemony acidity and a fresh, dry finish.
Food Match: Seafood, Grilled Fish, Salads and White Meats.
175ml - 4.75 250ml - 6.25 bottle - 15.95
- 4 Aroha Bay Sauvignon Blanc Marlborough (New Zealand)**
This wine offers the tropical and citrus fruit flavours associated with southern hemisphere sauvignon - ripe gooseberry, passion fruit and fresh limes.
Food match: Salad and Seafood
bottle - 18.95

Reds

- 5 Zonda Shiraz Malbec (Argentina)**
Intense deep red colour with sweet aromas of berries and plum jam, although the integrated oak lends it an elegant smoky and vanilla finish.
Food match: Pasta, Red Meats and Cheeses
175ml - 4.45 250ml - 5.95 bottle - 14.95
- 6 Mariquita Merlot (Chile)**
Ripe red and black fruits with hints of Mocha and fig for a silky finish.
Food match: Lamb, Beef and subtle spices.
175ml - 4.45 250ml - 5.95 bottle - 14.95
- 7 Bellefontaine Cabernet Sauvignon (France)**
Ripe blackcurrant and wild berry fruits on the nose with a hint of grassy herbs. Medium to full bodied.
Food match: Drink with full flavoured red meat dishes, grilled food or simply on its own.
175ml - 4.75 250ml - 6.25 bottle - £5.95
- 8 Azabache Rioja Crianza (Spain)**
Complements rich fruit characteristics with a subtle hint of oak gained from 12 months in cask. An easy-drinking wine with intense plum and cherry flavours plus elements of vanilla and spice and a soft rounded palate.
Food match: Poultry, Red Meat and Fruit.
bottle - 18.95



Sparkling Wine

12 Borgo Alato Prosecco Spumante (Italy)

Pale light yellow colour, delicate and complex bouquet with fruity notes reminiscent of peach and green apple, there are also good secondary notes of acacia and lilac. Fresh and light on the palate with balanced acidity.

bottle - 19.95

13 Borgo Alato Raboso Rosato (Italy)

A delicate sparkling pink wine made from the Raboso grape. It is fragrant with summer fruit aromas, fresh and lively on the palate, dry and crisp.
Food match: Fish, Pork and Mushroom Dishes.

bottle - 19.95

Rosés

9 Hawkes Peak White Zinfandel (USA)

Not only an extremely trendy rosé wine, it is also fun and refreshing. Hawkes Peak Zinfandel Rosé is a little off-dry and deliciously drinkable.

Food match: Pasta, Fish, Pork, Cheese, Dessert, Egg Dishes, Spices and Lamb.

175ml - 4.45 250ml - 5.95 bottle - 14.95

10 Tres Atlas Shiraz Rosé (Spain)

If you thought you wanted a white wine, this is made that way and has extra. Or maybe you want a delicate red wine with a fresh fruity lightness, this is perfect.

Food match: Pork, Chicken and Swordfish.

175ml - 4.45 250ml - 5.95 bottle - 14.95

11 Pinot Grigio Rosé San Antonio (Italy)

Delicate perfumed aromas of peach and rose petals and soft red fruit flavours. The palate is dry and well balanced.

Food match: Fish and White Meats.

175ml - 4.75 250ml - 6.25 bottle - 15.95

Should a wine be unavailable we reserve the right to offer a similar alternative.

Spirits

	25ml	50ml
Tovaritch (vodka)	3.95	4.95
Sipsmith (gin)	3.95	4.95
Kraken (black spiced rum)	3.95	4.95
Goslings (dark rum)	3.95	4.95
Havan Club 7 (gold rum)	3.95	4.95
Bacardi (white rum)	3.95	4.95
Jack Daniels (bourbon)	3.95	4.95
Tullamore Dew (Irish whiskey)	3.95	4.95
Bells (Scotch whisky)	3.95	4.95
Courvoisier (cognac)	3.95	4.95
Southern Comfort	3.95	4.95
Archers	3.95	4.95
Malibu	3.95	4.95
Cointreau	3.95	4.95
Disaronno	3.95	4.95
Baileys		4.95
Tia Maria	3.95	4.95
Pimms	3.95	4.95
Dash / Mixer (Cola, Diet Cola, Lemonade, Ginger Beer, Orange Juice, Cranberry Juice, Pineapple Juice)		0.75
Slimline Tonic		1.00

Cocktails

(all of our cocktails contain 2 x 25ml measures of spirits unless stated otherwise)

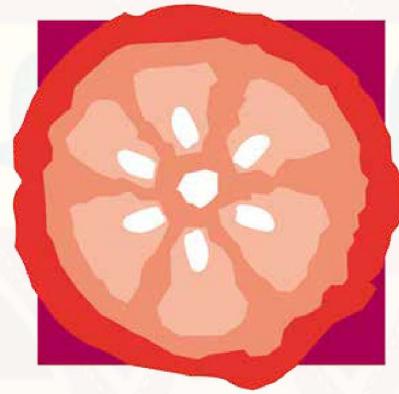
Margarita Cabrito Blanco, Lime Juice	5.95
Smokey Margarita Del Maguey Vida, Lime juice	5.95
Pineapple Margarita Cabrito Blanco, Pineapple Juice, Lime juice	5.95
Tequila Moonrise Cabrito Blanco, Cointreau, Cola, Lime juice	5.95
Tequila Sunrise Cabrito Blanco, Grapefruit juice, Orange juice	5.95
Paloma Herradura Blanco, Grapefruit juice, Lime juice	6.95
Diablo De Oro Don Julio Anejo, Bicardi, Mango juice, Pineapple Juice, Lime juice	6.95
Strawberry Tequito Centinela Anejo, Strawberry juce, Mint, Lime juice	6.95
Rude Cosmopolitan Calle 23 Blanco, Cointreau, Cranberry juice, Lime juice	6.95
Señor Green Alipus San Andreas, Cointreau, Apple juice, Lime juice	6.95
TEQUILA FLIGHTS (3 x 15ml tasting measures)	
Vertical Choose 1 Brand of Tequila and taste through 3 ages (Blanco, Reposado and Anejo).	7.95
Horizontal Choose 1 Age of Tequila (Blanco, Reposado or Anejo) and taste through 3 brands.	7.95
Mezcal Taster Choose 3 of any mezcals (3 x 15ml tasting measures)	7.95

~ See tequila and mezcal pages for further details ~

Tequila

Tequila is a regional specific name for a distilled beverage made from the blue agave plant, primarily in the area surrounding the city of Tequila and throughout the state of Jalisco. Modern tequila differs somewhat to mescal in the method of its production, in the use of only blue agave plants, as well as in its regional specificity. More than 300 million of the plants are harvested there each year. Blue Agaves grown in the highlands region are larger in size and sweeter in aroma and taste. Blue Agaves harvested in the lowlands, on the other hand, have a more herbaceous fragrance and flavour. Mexican laws state that tequila can be produced only in the state of Jalisco and limited regions in the states of Guanajuato, Michoacán, Nayarit, and Tamaulipas.

Cabrito Blanco 2.95
Cabrito Reposado 2.95



Mezcal

All spirit made from the agave plant is mezcal, so in actual fact tequila is a type of mezcal (but Tequila is a region - like Cognac or Armagnac and is produced using only the Blue Agave). Outside of the Tequila region you will find a much earthier, rustic spirit that offers a delicious smoky aroma and flavour to your glass.

The agave or maguey plant is part of the Agavaceae family, which has more than 120 subspecies. The mezcal maguey has very large, thick leaves with points at the ends. When it is mature, it forms a “piña” or heart in the center from which juice is extracted to convert into mezcal. It takes between seven and fifteen years for the plant to mature, depending on the species and whether it is cultivated or wild. Reportedly, the maguey species known as “espadín” is by far the most widely used species in the production of mezcal in Oaxaca.

Del Maguey Mezcal Vida 42% 2.95
Produced at the mountainous village of San Luis Del Rio. Aromatic spicy nose followed by a fruity, smoky, endless palate. Made the old way - slow, no water, flavours or chemicals added. Organic.



Tequila

Blanco	3.95
Reposado	4.45
Añejo	4.95

TEQUILA FLIGHTS (3 x 15ml tasting measures)

Vertical 7.95
Choose 1 Brand of Tequila and taste through 3 ages (Blanco, Reposado and Añejo).

Horizontal 7.95
Choose 1 Age of Tequila (Blanco, Reposado or Añejo) and taste through 3 brands.

CALLE 23

* **Blanco** - has been created with two specific yeasts allowing the agave flavour to express itself the best. It is distilled to approx. 54% abv and diluted with distillery well water down to 40% abv. bottled.

* **Reposado** - For reposado, one yeast is in common with the blanco and añejo, and one yeast is different in order to enhance the balance between agave & spiciness given by the initial tequila. It is aged in ex bourbon casks (Jack daniel's and Heaven Hills's) for 8 months.

* **Añejo** - in the añejo, wood is a major component of the final tequila. Calle 23 focus on the agave character of the initial tequila put in barrels. Yeasts used are the same as in the blanco but the añejo is aged for 16 months.

CENTINELA

* **Blanco** - This is the one that is distinguished by its short process in barrels. It can last from hours to a few days depending on the final flavor that's looked for. This type of tequila is suitable for cocktails and to go with prepared foods such as seafood, poultry and Mexican food.

* **Reposado** - a year resting in oak barrels makes this reposado smooth and light on the palate. This tequila can be used to prepare cocktails and accompany light foods such as poultry, seafood and of course Mexican food.

* **Añejo** - Is left to age for 2 years in oak barrels to produce this amber coloured tequila. This old tequila has to be taken straight to savour in the palate and the essence of the wood that saw it grow up. Mexican food goes well with it and it's also good as a third course drink, in combination with coffee.

DON JULIO

* **Blanco** - Its crisp agave flavour and hints of citrus make it an essential component to a variety of innovative drinks including margaritas. A light, sweet, agave flavour, clean and dry, complemented by a touch of black pepper to finish.

* **Reposado** - Reposado is best savoured as part of a refreshing drink chilled on the rocks. The taste is incredibly soft and elegant with hints of dark chocolate, vanilla and light cinnamon. A silky, warm finish with an essence of dried fruit, nuts and a touch of caramel apple.

* **Añejo** - Its flavour strikes the perfect balance between agave, wood and hints of vanilla. Best experienced neat in a snifter or simply on the rocks. The taste is full bodied and complex with expressions of cooked agave wild honey and oak-infused butterscotch.

HERRADURA

* **Blanco** - A smooth, clean tequila which is aged for 45 days to add a hint of colour and oak to its tangy citrus character. A slightly citric flavour with a smooth, clean warming finish.

* **Reposado** - Aged for 11 months which gives this tequila its deep copper colour and exceptionally smooth taste. Cooked agave with wood, vanilla and cinnamon notes. Smooth, sweet with a hint of spice to finish.

* **Añejo** - Barreled for two years in oak gives it both a deep amber colour and complex taste of cooked agave and dried fruit. The aroma is intense spice, toasted oak and nutty notes.

Mezcal

Mezcal Taster 7.95
Choose 3 of any mezcals (3 x 15ml tasting measures)

ALIPUS

These mezcals are 100% agave produced in remote pueblos in Oaxaca's noted Mezcal region, via craft production from artisanal family distilleries. The agaves are wood-roasted in palenques (conical below-ground ovens), with the juice extracted by slow stone-milling (tahona). Fermentation takes place with native yeasts in open wood vats and is double-distilled in small wood fire copper potstills.

San Andres 47.7% 3.95

Fermented in cypress vats and distilled by Don Valente Angel from agave Espadín grown at 5,000 feet. A big push of agave in the nose and a nice integrated agave/smoke combination in the mouth. It's a very powerful tasting mezcal with strong fruit but doesn't overwhelm with alcohol.

San Juan del Rio 47.3% 3.95

Don Joel Antonio Cruz and family have made this alipus' from 100% Espadín. Fermented in oak vats in non-irrigated soil at 4,600 feet. A full agave nose with a slight sweetness, light smoke notes and an even alcohol note. This is definitely the smokiest Alipús which should appeal to scotch drinkers who appreciate some peat.

San Baltazar Guelavila 48.1% 3.95

Fermented in pine vats and distilled by Don Cosme Hernandez at about 5,700 feet. It has a very round mouth feel with sugar cane notes and lots of smoke. The San Baltazar Guelavila garnered mixed opinion of the Alipús line with some describing it as burnt, some as chemical tasting, some as earthy and mineral in aspect.

Santa Ana Del Rio 47.3% 3.95

Fermented in pine vats & distilled by Don Eduardo Hernandez from agave Espadín grown at about 5,200 feet in the mountains. Very cleanly distilled. Soft and lightly fruity.

LOS DANZANTES

These hand crafted Mezcals, distilled in copper potstills are produced by Master distiller Joel Antonio Cruz Jr. from the Espadin agave in the region of Santiago Matatlan, Tlacolula, Oaxaca.

Joven Mezcal 42.5% 3.95

A clear Mezcal with green herb and cooked agave aromas with fresh green citrus fruit flavours with a slight sweet smoky finish. This is a smooth warming Mezcal that has been bottled immediately after distillation, without resting in wood.

Reposado Mezcal 43.2% 4.45

Aged for eleven months in Nevier oak barrels. Combination of matured fruits and smoky aromas are confirmed on the palate with honey and caramel flavours that lead to a smooth but well-rounded, elegant and robust finish.

Anejo Mezcal 45.4% 4.95

Aged for sixteen months in Nevier oak barrels. Darker colour with well-matured and rounded flavours. Smooth and mellow with a long and gentle finish.

Del Maguey Single Village:

See staff for stock and pricing



Soft Drinks

	SMALL	LARGE
Cola/Diet Cola	1.60	2.80
Lemonade	1.60	2.80
Ginger Beer	1.60	2.80
Orange Juice	1.60	2.80
Cranberry Juice	1.60	2.80
Pineapple Juice	1.60	2.80
Blackcurrant Cordial	0.50	1.00
Lime Cordial	0.50	1.00
Appletiser		2.20
Still Water	500ml	1.95
Sparkling Water	500ml	1.95
Slim Line Tonic		1.00
Pago Juice		2.00
Mango		
Strawberry		
Cloudy Apple		
Cloudy Cherry		
Pink Grapefruit		
Orange, Carrot & Lemon		

Coffee & Tea

	REGULAR	LARGE
Americano	1.95	2.45
Cappuccino	2.35	2.85
Latte	2.35	2.85
Mocha	2.45	2.95
Espresso	REGULAR 1.50	DOUBLE 2.00
Hot Chocolate	REGULAR 2.45	LARGE 2.95
Tea	1.75	2.25
Flavoured Tea	1.95	2.45
Liqueur Coffee (Please choose from our spirit list)		4.95
Decaf		0.25



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BABLAQUE DESIGN & PRINT