



The Chandlery Restaurant

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Welcome to The Chandlery Restaurant

A Grade II Listed building, once a ship's chandlery, it has been tastefully restored, retaining many of its original features.

Ryan Mitchell, leads a talented team of chefs and since opening in March 2002, the restaurant has attained many accolades, including 2 AA Rosettes, Seafood Restaurant of the Year 2003/04, a Michelin Bib Gourmand, plus recommendations in The Good Food Guide.

The Chandlery is a perfect venue for dining, offering fresh, local produce and a seasonal dinner menu that changes approximately every 12 weeks. Also ask about our Business Lunch that changes weekly - exceptional value at lunchtime.

Did you know our first floor room can be used for business meetings/conferences during the week at lunch time and evening? This room is also ideal for that special occasion, such as parties and weddings. Please feel free to discuss your requirements with a member of staff.

Whether you are here for a cosy meal for 2 or a celebration, we hope you have an enjoyable dining experience with us.

*17.5% VAT is included in all prices. A service charge of 10% applies to parties of 8 or more.
All gratuities go to our staff.*

Should you suffer from a food allergy, please inform a member of staff as we will be happy to accommodate your dietary requirements.

Also note, some of our cheese selection is unpasteurised.

We do not knowingly use any GM products.

Lunch Tuesday – Sunday 12.00 – 2.30pm

Dinner Tuesday – Saturday 7.00pm – 10.00pm

The Chandlery are proud to source locally grown produce where possible.

Beef

Our beef is typically from 20-30 month old Welsh Black, Hereford Cattle which gives the flavour and conformity required in great tasting beef. Our steaks are traditionally hung and matured for 21 days to bring out the beautiful taste and tenderness.

Pork

Free range Woodland pork which have characteristics of succulence and flavour when cooked. The meat is bright reddish pink in colour with excellent marbling resulting in a natural flavour.

Lamb

Welsh lamb is regarded by many to be the best tasting lamb in the world and we couldn't agree more. The lamb within Monmouthshire is especially good due to the lush lowland pasture helping them take on a distinctively fresh, sweet and succulent taste.

Venison

Sourced from Brecon. A naturally lean meat, farmed venison is an important source of iron and is lower in fat and cholesterol than even skinless chicken.

Cured Meats

Our cured meats are locally sourced from Treally Farm, Monmouthshire.

Fish

Our fish is delivered fresh daily and within 24 hours we can have the fish from the market to your plate which provides optimum traceability from the trawler to the kitchen.



Menu

Dinner Tasting Menu

Our tasting menu, available for whole tables only, is a 6 course selection of dishes from our à la carte and specials menu. This changes daily at the discretion of our Head Chef and his team.

6 Course bespoke menu £50.00 per person
Accompanying Wines £25.00 per person

Essentially the tasting menu is designed to reflect the skills and application of our Head Chef and his team.

This is a treat not to be missed!



Taster Wine Selection

A selection of wines chosen by our wine experts; based on wine origin, characteristics and grape variety, has been carefully put together to enhance the flavours of each dish. (Each wine is poured at 100ml)