



CHAPEL

For The Table



Sourdough with balsamic vinegar and cold pressed rapeseed oil (pb)	4
Marinated Nocellera olives (pb) (gif)	5

Starters & Small Plates



Game, pork & green peppercorn terrine, blackberries & sourdough	8.5
Burrata on a bed of heirloom tomatoes with herb oil and balsamic pearls (v)	10
Crispy salt and pepper squid served with chilli mayonnaise (gif)	8.5
Seared scallops with chorizo, celeriac puree and sweetcorn salsa	10

Large Plates



Salt-baked celeriac katsu curry with an edamame salad and steamed rice (pb) (gif)	13
Pan fried chicken supreme, with roasted Mediterranean vegetables, tomato pesto and black olives (gif)	14.5
Pan fried cod on a bed of kale and sauteed baby potatoes, with chorizo jam and sweet potato crisps	18
Pan fried haunch of venison with roasted vegetables, braised red cabbage and finished with a rich red wine jus	18.5
Steak, grilled to your liking and served with watercress, chips and your choice of sauce; green peppercorn & brandy, blue cheese or wild mushroom & truffle:	
28 day aged ribeye, 8oz	24

Sides



Buttered baby potatoes (gif)	4
House salad with maple and mustard dressing (pb) (gif)	5
Buttered seasonal greens (gif)	5
Chips (pb) (gif)	4

To Follow



Sticky toffee pudding with a rich toffee sauce and vanilla ice cream (v) (gif)	7
Chocolate brownie with raspberry sorbet and whipped cream (v) (gif)	7
Baked New York style cheesecake with mango sorbet and a salsa of pineapple, mint and pomegranate (pb) (gif)	8
Your choice of our icecreams and sorbets (v) (gif)	scoop 2
British cheese board; Lincolnshire poacher, Baron Bigod and Cashel blue with chutneys and crackers (v)	9.5
Apple and pear oat crumble with creamy custard (v)	8

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

Sunday Roast

Served only on Sunday

Served with garlic and rosemary roasted potatoes, lemon and thyme roasted carrots and parsnips, braised red cabbage, Yorkshire pudding and rich, red wine gravy

Roast 28-day aged sirloin of beef	18
Half a roast chicken with sage and onion stuffing	16
Mushroom and cashew nut Wellington (pb)	14
Roast pork belly with apple sauce	16

Sides

Pigs in blankets with rosemary, honey and mustard	4
Cauliflower cheese (v)	4
Sage and onion stuffing (v)	3
Yorkshire pudding (v)	1

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