

THE CHAPEL

Starters

Waldorf salad

Confit celery, pickled walnuts, grape sorbet (ve) (gf) £9

Quail

Charred breast, confit leg, pickled egg, braised shallot tart £10

Confit duck terrine

Madeira gel, pickled baby vegetables, sourdough croutes £11

Grilled Cornish sardines

Smoked aubergine caviar, white bean and chorizo ragout (gf) £10

Seared scallops

Onion bhaji, curry emulsion, coriander purée £12

Mains

Cornish beef

Pedigree Ruby Red beef, cauliflower cheese tartlet, carrot fondant, jus £31

Pheasant ballotine

Parma ham, thyme rosti, heritage carrots, red wine just (gf) £27

Pan fried stone bass

Squash fondant, pumpkin arancini, kale pesto £27

Pan fried cod

Pepper and tomato hash, scallop roe tuille, courgette and basil purée £26

Beetroot tart

Cornish blue cheese noisettes, red cabbage purée, sprout, watercress (v) £18

Sides £6

Winter vegetables
Cumin carrots
Kale and radicchio salad

Hand cut chips
New potatoes
Skinny fries

FOOD ALLERGIES & INTOLERANCES: Before you order your food and drinks please speak to our team if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces or allergens. Vegetarian (v), Vegan (ve), Gluten Free (gf), Dairy Free (df)