

THE CHAPEL

Starters

Arancini primavera

shaved asparagus, spring pea, truffled broad beans (v) £10

James Kittow's pork belly

pak choi, spiced rice syrup, mouli, soy £11

Confit duck terrine

Madeira gel, baby vegetables, sourdough croutes £12

Smoked salmon gravadlax

heritage beets, burnt orange, endive, caviar £12

Seared scallops

onion bhaji, curry emulsion, coriander £14

Mains

Cornish Ruby Red beef fillet

cauliflower purée, carrot fondant £34

Cannon of lamb

shallot mash, crushed peas, spring onion, broad beans, jus £32

Pan-fried fillet of turbot

Cornish new potatoes, parsley velouté, asparagus, sea vegetables £36

Pan-fried cod

pepper and tomato hash, scallop roe tuille, courgette and basil purée, caviar £30

Cauliflower Royale tart

purple sprouting broccoli, Romanesco, red cabbage (v) £18

Sides £6

Seasonal vegetables

Cumin carrots

Spring leaves

Hand-cut chips

New potatoes

Skinny fries