

THE CHAPEL

Starters

Chestnut & celeriac velouté

Foie gras & smoked duck parfait, quince, sourdough

Mackerel, salsify, shallot purée, pickled shallot

Mains

Guinea fowl, creamed Savoy, fondant potato, jus

Beetroot Wellington, duxelles, oyster mushroom

Plaice *en papillote*, fennel, Fowey mussels, crab bisque

Desserts

Pumpkin pie, cardamom ice cream, vanilla syrup

Malt ginger cake, apple beignet, cinnamon ice cream

Clementine parfait, pear sorbet, almond crumble

3 courses

£50

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu; we cannot guarantee the total absence of allergens.

Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.
vegetarian (V), vegan (VE), gluten-free (GF), gluten-free option (GF*) dairy-free (DF).