

THE CHAPEL

Starters

Chestnut & celeriac velouté

Foie gras & smoked duck parfait, quince, sourdough

Mackerel, salsify, shallot purée, pickled shallot

Cornish Blue soufflé, pear, walnut, chicory

Venison loin, parsnip rémoulade, blackberry gel

Mains

Guinea fowl, creamed Savoy, fondant potato, jus

Beetroot Wellington, duxelles, oyster mushroom

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

Short rib of beef, smoked mash, fondant carrot, jus

Stone bass, crab, celeriac fondant, ratatouille

Desserts

Pumpkin pie, cardamom ice cream, vanilla syrup

Malt ginger cake, apple beignet, cinnamon ice cream

Clementine parfait, pear sorbet, almond crumble

Baked fig, honey cake, crème fraîche

Chocolate fondant, blood orange gel, tonka ice cream

3 courses with sides and Prosecco

£70

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).