

THE CHAPEL

Autumn squash velouté (VG)
truffle dressing

Salmon gravlax (GF)
heirloom beetroot, lemon crème fraîche, chicory salad

Chicken terrine
toasted brioche, red onion marmalade

Roast topside of Cornish beef
Yorkshire pudding, roast potatoes, winter greens, heritage carrots

Roast breast of chicken
bread sauce, roast potatoes, winter greens, heritage carrots, sage

Mixed seed & nut loaf (VG)
salsa verde, cauliflower purée, poached sultanas

Sticky toffee pudding
clotted cream ice cream

Bread & butter pudding
vanilla custard

Apple crumble tart
cinnamon ice cream

A selection of Cornish cheeses
crackers, quince, chutney (£3 supplement)

£35 three courses

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).