

# THE CHAPEL

## Starters

### **Pea velouté**

chive oil

### **Salmon mi cuit**

potato salad, endive, smoked herring caviar

### **Guinea fowl ballontine**

warm heritage beetroot salad, red chickory, sherry reduction

*Pick one of our Sunday roasts to be shared by the whole table*

## Mains

### **Roast topside of Cornish beef**

Yorkshire pudding, roast potatoes, winter greens, heritage carrots

### **Roast lamb**

roast potatoes, winter greens, heritage carrots, mint sauce

### **Mixed seed & nut loaf**

salsa verde, cauliflower purée, poached sultanas (VG)

## Desserts

### **Coconut bread & butter pudding**

roasted pineapple, Kaffir lime anglaise

### **Clotted cream parfait**

ginger ice cream

### **Poached pear frangipane tart**

ginger ice cream

### **Selection of Cornish cheeses**

crackers, quince, chutney (£4 supplement)

## £40 three courses

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu, and 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).