

THE CHAPEL

Market Menu

March, the month of alliums & brassicas.

Starters

White Onion Velouté

spring onion oil, kale pesto

Pappardelle Pasta

purple sprouting broccoli, parmesan

Ham hock terrine

dijon emulsion, beetroot

Mains

Salt Baked Swede

heritage carrot, confit shallot

Whole Cornish Sole

caper beurre noisette

Poach Roasted Chicken Breast

petite onion, shallot mash, leek

Sides £5

Seasonal Beans & Greens (GF)

Confit Garlic & Tenderstem (GF)

Spiced Aubergine (GF)

Hand-Cut Chips (GF)

Cornish New Potatoes & Gremolata (GF)

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).

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Desserts

Dark Chocolate Mousse

dulce de leche, caramel ice-cream, smoked sea salt

Poached Pear

Bay leaf ice cream, parkin

Selection of Cornish Cheeses £5 supplement

sourdough croute, cracker & quince

3 Course dinner £50

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