

THE CHAPEL

CHAPEL MENU

Selection of Chapel Baked Breads served with a choice of butters

Treats

crab beignet

cornish yarg tartlet

truffled chicken noisette

Salmon Mosaic

spring onion, caviar, charred leek, cream cheese

Foie Gras Torchon

duck fat brioche, pickled vegetables

Turbot

celeriac fondant, smoked caviar sauce

or

Fillet of Red Ruby Beef

shallot mash, kale pesto, petite onions

Blood Orange Granita

crème fraiche sorbet

Dark Chocolate Delice & Rhubarb & Custard

earl grey, tokaji

parkin, ginger

£75 pp

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).