

# THE CHAPEL

## SUNDAY LUNCH MENU

THREE COURSES ♦ 50

SELECTION OF BREAD & FLAVOURED BUTTER

T O S T A R T

ROASTED TOMATO AND PEPPER SOUP ♦ *Pesto*

CHICKEN LIVER PARFAIT ♦ *Piccalilli puree, quince, toasted sourdough*

CRAB ROYALE ♦ *Fennel puree, pickled cucumber, coriander*

T O F O L L O W

ROASTED TOPSIDE OF JAMES KITTOW BEEF ♦ *Yorkshire pudding, roast potatoes, braised cabbage, swede mash, cauliflower cheese, roasted carrots*

ROASTED LEG OF LAMB ♦ *Yorkshire pudding, roast potatoes, braised cabbage, swede mash, cauliflower cheese, roasted carrots*

STUFFED FILLET OF PLAICE ♦ *Smoked haddock farce, artichoke puree, dill oil*

MIXED SEED AND NUT LOAF ♦ *Salsa verde, cauliflower puree and poached sultanas* ♦ *VE*

T O F I N I S H

STICKY TOFFEE PUDDING ♦ *Miso toffee sauce, clotted cream*

LEMON MERINGUE TART ♦ *Blood orange sorbet*

ROSE POACHED PEAR ♦ *Raspberry and oat crumb, raspberry ice cream*

L O C A L C H E E S E S E L E C T I O N

A SELECTION OF CORNISH CHEESES ♦ *Baked biscuits*

*£4 supplement, or as an additional course £12*

*Vegetarian – V Vegan – VE Gluten-free – GF Gluten-free Option – GFO Dairy-free – DF*

*Please always let your server know 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 for you, but we are unable to provide information on other allergens.*