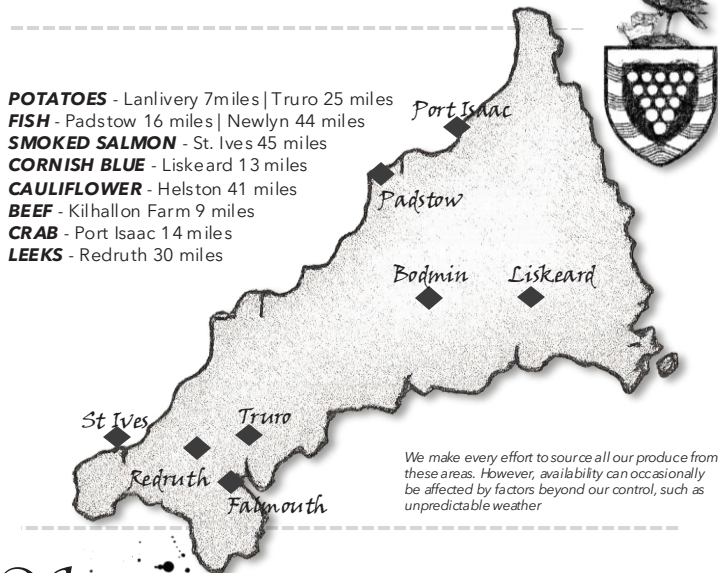


Immerse yourself in a culinary journey within the jail's former chapel, where the rich traditions of Cornish cuisine harmoniously intersect with contemporary culinary artistry. Each of our dishes is thoughtfully crafted by our Executive Head Chef, Dane Watkins, and his talented kitchen brigade. From fields to sea, we are committed to capturing the essence of Cornwall.



## Starters

<b>PEA SOUP</b> , (ve) Cornish blue cheese, rosemary croutons, dill oil	<b>£7.00</b>
<b>CURED AND SMOKED ST IVES SALMON</b> Celeriac remoulade, cucumber, horseradish dill buttermilk dressing	<b>£10.00</b>
<b>WILD FOREST MUSHROOMS ON TOAST</b> (v) Parmesan mayonnaise, toasted sourdough	<b>£9.50</b>
<b>THE INMATE'S CATCH</b> Port Isaac white crab on buttered toast, lobster mayonnaise, pickled cucumber, water-cress, tomatoes	<b>£13.00</b>
<b>HAM HOCK TERRINE</b> Pink pickled shallots, honey mustard vinaigrette, crisp toasts	<b>£9.50</b>
<b>CAESAR SALAD</b> Romaine lettuce, aged parmesan, soft egg, anchovies, Caesar dressing, sourdough croutons, lemon (Add chicken as a main course <b>£6.00</b> )	<b>£9.50</b>
<b>SALT BAKED BEETROOT</b> (v) Whipped goat's cheese, hazelnuts, rocket, green sauce	<b>£9.00</b>

## Sides

Honey roast heritage carrots, lemon & Parsley butter (v)	<b>£6.00</b>
Cauliflower cheese, vintage cheddar, English mustard (v)	<b>£6.00</b>
Crispy duck fat chips, garlic & rosemary	<b>£6.00</b>
Garden salad, apple, lemon oil (ve)	<b>£5.00</b>
Salted fries (ve)	<b>£5.50</b>
Mixed greens & beans (ve)	<b>£5.00</b>

## Snacks

<b>CELL BLOCK OLIVES</b> (ve) Marinated olives, orange, chilli salt	<b>£6.00</b>
<b>THE WARDEN'S BREAD BASKET</b> (v) House bread, whipped butter, smoked salt	<b>£6.00</b>
<b>PILLOWS OF PENANCE</b> (v) Goat's cheese profiteroles, truffle honey	<b>£7.00</b>

## Mains

<b>BEEF FILLET STEAK</b> Braised shin pasty, mushroom puree, peppercorn sauce	<b>£40.00</b>
<b>HOUSE CHUCK BURGER</b> Pickle, gem lettuce, red onion, smoked applewood cheese, tomato, Chapel burger sauce, salted fries	<b>£21.00</b>
<b>HANGMAN'S PIE</b> Slow cooked beef & shallot hot water pastry pie, greens, smoked mash, sticky beef sauce.	<b>£25.00</b>
<b>ROAST CHICKEN BREAST 'CORNISH HEN'</b> leek and potato terrine chargrilled spring onions	<b>£19.00</b>
<b>HERB CRUSTED FILLET OF STONE BASS</b> Crushed English potatoes, celery puree, samphire	<b>£30.00</b>
<b>CRAB STUFFED PLAICE</b> Cauliflower, curried cauliflower puree, chickpea, raisins	<b>£31.00</b>
<b>HADDOCK &amp; CHIPS</b> Minted mushy peas, chip shop curry sauce, seaside tartare sauce	<b>£20.00</b>
<b>CHARGRILLED CELERIAC STEAK</b> (ve) Smoked vegan yoghurt, roasted squash, toasted seeds, green sauce	<b>£17.00</b>
<b>CHARRED HISPI CABBAGE</b> (ve) Miso, pickled raisins, dill oil, toasted hazelnuts	<b>£15.00</b>

## Pudding

<b>STRAWBERRY CHEESECAKE</b> Strawberry sorbet, fresh strawberries, honeycomb	<b>£9.50</b>
<b>CHOCOLATE &amp; PISTACHIO TART</b> Raspberry sorbet	<b>£10.00</b>
<b>VANILLA CRÈME BRULÉE</b> Warm shortbreads	<b>£9.50</b>
<b>TRIFLE OF TESTIMONY</b> (ve) Local berries, vanilla bean oat milk custard, strawberry jelly, candied almonds, glazed lemon meringue	<b>£10.00</b>
<b>A SELECTION OF CORNISH CHEESES</b> Cornish orchard chutney, celery grapes, quince, pickled walnut, crackers	<b>£14.00</b>

**VEGETARIAN - V | VEGAN - VE**  
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.