

THE CHAPEL

SUNDAY LUNCH SAMPLE MENU

THREE COURSES ♦ £40

SOURDOUGH BREAD, WHIPPED BUTTER

T O S T A R T

TOMATO AND RED PEPPER SOUP ♦ *basil oil, rosemary croutons*

CONFIT CHICKEN TERRINE ♦ *dill hollandaise, pickled vegetables, parma ham crisp*

SMOKED SALMON ♦ *celeriac remoulade, leek puree, toasted seeds*

T O F O L L O W

ROASTED SIRLOIN OF JAMES KITTOW BEEF ♦ *Yorkshire pudding, roast potatoes, honey roasted carrots, swede mash, cauliflower cheese, tender stem*

PAN FRIED FILLET OF HADDOCK ♦ *parsley crust, crushed potatoes, celeriac puree*

STUFFED PUMPKIN ♦ *spiced chickpea fondue, crispy kale*

T O F I N I S H

APPLE CRUMBLE TART ♦ *vanilla ice cream*

SPICED RUM STICKY TOFFEE PUDDING ♦ *caramel sauce, clotted cream*

CHOCOLATE & PISTACHIO TART ♦ *blackcurrent sorbet*

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.