

THE CHAPEL

A LA CARTE MENU

TO START

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| <i>Pumpkin Soup with Pumpkin Bread (V)</i> | 9 |
| <i>Cornish Crab and Scallop Raviolo, Shellfish Bisque</i> | 15 |
| <i>Wild Cornish Rabbit Terrine with Onion Jam, Pistachio, Brioche</i> | 14 |
| <i>Charred Mackerel with Carrot Escabeche Tart</i> | 14 |
| <i>Beetroot Tartare (VE)</i> | 12 |

TO FOLLOW

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| <i>Venison, Butternut Squash, Red Cabbage Puree, Cavolo Nero Mash and Jus</i> | 32 |
| <i>Penang Confit Pork Belly, Mangetout, Pak-Choi</i> | 25 |
| <i>Roasted Fillet of Hake, Salsify, Vanilla Parsnip Puree, Braised Endive, Sea Veg, Raisin and Pinenut Dressing</i> | 28 |
| <i>Poached Brill fillet Stuffed with Prawn Mousse , Kale , Turnip, Mash, White Wine Sauce</i> | 32 |
| <i>Fillet of Beef with Savoy Cabbage, Caramelised Onion, Peppercorn Sauce and Chips</i> | 45 |
| <i>Woodland Mushroom Pithivier, Spinach, Jus (V)</i> | 22 |

TO FINISH

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| <i>Hot Chocolate Fondant, Salted Caramel Ice Cream (V)</i> | 12 |
| <i>Banoffee (V)</i> | 10 |
| <i>Blood Orange Pannacotta, Orange Jelly, Blood Orange Segments</i> | 11 |
| <i>Hazelnut Mousse with Poached Pear, Vanilla Ice Cream (VE)</i> | 12 |
| <i>Selection of Cornish Cheeses</i> | 15 |

SIDES

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| <i>Glazed Carrots</i> | 7 |
| <i>Creamed spinach</i> | 7 |
| <i>Chips</i> | 6 |
| <i>Mixed Leaf Salad</i> | 5 |

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.

PLEASE NOTE: A discretionary 10% service charge will be added to your bill.