

THE
CHAPEL
LUNCH MENU

<i>Sourdough, Aged Balsamic, Olive Oil, Tomato Butter</i> GFO	7
<i>Pork Rilette, Pickles, Sourdough Toast</i> GFO	12
<i>Monkfish Scampi, Sea Purslane, Saffron Aioli</i>	12
<i>Hen Of The Woods, Pak Choi, Hoisin, Sesame, Chilli</i> VE/GF	14
<i>Beer Battered Hake, Pea Puree, Tartare, Lemon, Curry Oil, Chips</i> GF	19
<i>Smashed Burger, Cheese, Gem, Pickle, House Sauce, Seeded Bun, Fries</i> GFO	18
<i>Steak Frites, Bearnaise, Watercress, Fries</i> GF	26
<i>Cornish Crab Roll, Lobster Mayonnaise</i>	16
<i>Caesar Salad, Bacon, Anchovies, Croutons, Parmesan</i> GFO ADD Chicken +5	14

SIDES

<i>Fries/Chips</i> GF	6
<i>Truffle & Parmesan Fries</i> GF	8
<i>Greek Salad</i> VE/GF	7

DESSERTS

<i>Sticky Toffee Pudding, Butterscotch, Honeycomb Ice Cream</i>	9
<i>Chocolate Brownie, Chocolate Sauce, Clotted Cream</i> GFO	9
<i>Selection Of Ice Cream & Sorbet</i> GF	7
<i>Westcountry Cheese</i> GFO	13

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.