

THE  
CHAPEL  
LUNCH MENU

LIGHT DINING

<b>CRUSHED AVOCADO (v)</b> <i>Toasted Sourdough, Soft Poached Egg, Pumpkin Seeds</i>	12	<b>CAESAR SALAD</b> <i>Grilled Chicken Breast, Baby Gem, Anchovy, Parmesan, Boiled Egg, Streaky Bacon, Croutons</i>	16
<b>CLUB SANDWICH</b> <i>Chicken, Bacon, Egg, Lettuce, Tomato, Mayonnaise, Toasted Bread</i>	18	<b>CHICKEN LIVER PARFAIT</b> <i>Homemade Red Onion Jam, Toast, Baby Summer Leaves</i>	14
<b>SOUP OF THE DAY (v)</b> <i>Cornish Asparagus &amp; Jersey Royal Velouté, Warm Focaccia</i>	11		

MAINS

<b>BEER BATTERED FISH &amp; CHIPS</b> <i>Line-Caught Haddock, Triple-Cooked Chips, Homemade Mushy Peas, Tartare Sauce</i>	22	<b>CLASSIC MAC &amp; CHEESE (v)</b> <i>Mature Cornish Cheddar, Mustard, Herb Crumb, Crispy Onions</i>	17
<b>CAJUN LAMB CURRY (GF)</b> <i>Slow Braised Lamb Shoulder, Cajun Spices, Tomato, Steamed Basmati Rice</i>	21	<b>JAILHOUSE BURGER</b> <i>Toasted Brioche Bun, Smashed Beef Patty, Melted Cheese, Streaky Bacon, Baby Gem, Tomato, Sweet Onion Pickle, Skin-On Fries</i>	19
<b>GRILLED CORNISH SIRLOIN STEAK 10OZ (GF)</b> <i>Aged Kilhallon Farm Sirloin, Chunky Chips, Garlic Roasted Portobello Mushroom, Grilled Tomato, Black Pepper Jus</i>	34	<b>PENNE BEEF RAGÙ</b> <i>Penne Pasta, Rich Tomato Basil &amp; Garlic Sauce, Pulled Local Beef, Parmesan, Crisp Kale</i>	18

SIDES

<b>BUTTERED JERSEY ROYALS (VE/GF)</b> <i>Sea Herbs, Lemon Zest, Burnt Butter</i>	8
<b>GLAZED HERITAGE CARROTS (VE/GF)</b> <i>Honey, Thyme, Crispy Onions</i>	8
<b>GRILLED TENDERSTEM BROCCOLI (GF)</b> <i>Anchovy Butter, Toasted Breadcrumbs</i>	8
<b>CHARRED HISPI CABBAGE (GF)</b> <i>Brown Butter, Hazelnuts, Aged Parmesan</i>	8
<b>ROASTED CAULIFLOWER (VE/GF)</b> <i>Curry Butter, Toasted Almonds, Golden Raisins</i>	8

DESSERTS

<b>BAKED NEW YORK CHEESECAKE</b> <i>Summer Berry Salad</i>	9
<b>DARK CHOCOLATE BROWNIE</b> <i>Vanilla Ice Cream</i>	9
<b>SELECTION OF CORNISH CHEESES</b> <i>Artisan Crackers, Chutney</i>	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.

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