

THE CHAPEL

SUNDAY LUNCH MENU

ONE COURSE 24.95 ♦ TWO COURSE 34.95 ♦ THREE COURSE 39.95

TO START

CRUSHED AVOCADO (V)

Toasted Sourdough, Soft Poached Egg, Pumpkin Seeds

CAESAR SALAD

Grilled Chicken Breast, Baby Gem, Anchovy, Parmesan, Boiled Egg, Streaky Bacon, Croutons

CHICKEN LIVER PARFAIT

Homemade Red Onion Jam, Toast, Baby Summer Leaves

SOUP OF THE DAY (V)

Cornish Asparagus & Jersey Royal Velouté, Warm Focaccia

TO FOLLOW

ROAST SIRLOIN OF BEEF/CHICKEN/PORK LOIN

Crackling, Yorkshire Pudding, Roast Potatoes, Honey Glazed Carrots, Parsnips, Tenderstem Broccoli

CAJUN LAMB CURRY (GF)

Slow Braised Lamb Shoulder, Cajun Spices, Tomato, Steamed Basmati Rice

JAILHOUSE BURGER

Toasted Brioche Bun, Smashed Beef Patty, Melted Cheese, Streaky Bacon, Baby Gem, Tomato, Sweet Onion Pickle, Skin-On Fries

CLASSIC MAC & CHEESE (V)

Mature Cornish Cheddar, Mustard, Herb Crumb, Crispy Onions

BEER BATTERED FISH & CHIPS

Line-Caught Haddock, Triple-Cooked Chips, Homemade Mushy Peas, Tartare Sauce

TO FINISH

HOMEMADE CHOCOLATE BROWNIE

Vanilla Ice Cream

NEW YORK CHEESECAKE

Berry Compote

SELECTION OF CORNISH CHEESES

Artisan Crackers, Chutney

SELECTION OF ICE CREAM AND SORBET

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.