

THE
CHAPEL

A LA CARTE MENU

STARTERS

GRILLED ENGLISH ASPARAGUS (V) 18
*Yeasted Hollandaise, Pickled Asparagus,
Wild Garlic Oil, Brioche Crumb*

CHICKEN LIVER PARFAIT 17
Yorkshire Rhubarb Chutney, Sauternes Gel, Toasted Brioche

CHILLED TOMATO GAZPACHO (V) 14
Garlic Bruschetta

LOCAL HAND-DIVED SCALLOPS (GF) 24
Butternut Squash, Lemon Vierge, Sea Herbs

MAINS

CORNISH BRINED CORNFED CHICKEN BREAST 32
Truffled Sweetcorn Purée, Confit Thigh Tortellini, Chared Baby Leeks

LAMB NOISETTE (GF) 38
Potato Terrine, Baby Spinach, Confit Shallot, Rosemary Jus

BUTTER POACHED TURBOT (GF) 42
Asparagus Morel Sauce, Wild Garlic, Crushed Jersey Royals

FOREST MUSHROOM & SWEET BASIL RISOTTO (V/GF) 26
Soft Poached Hen's Egg, Parmesan Foam

MAPLE GLAZED DUCK BREAST (GF) 36
Black Garlic Mash, Baby Heritage Carrots, Grace Star Cherry Jus

LOCAL COD (GF) 40
Champagne Sauce, Peas, Lemon Oil, Pea Shoots

SIDES

BUTTERED JERSEY ROYALS (VE/GF) 8
Sea Herbs, Lemon Zest, Burnt Butter

GLAZED HERITAGE CARROTS (VE/GF) 8
Honey, Thyme, Crispy Onions

GRILLED TENDERSTEM BROCCOLI (GF) 8
Anchovy Butter, Toasted Breadcrumbs

CHARRED HISPI CABBAGE (GF) 8
Brown Butter, Hazelnuts, Aged Parmesan

ROASTED CAULIFLOWER (VE/GF) 8
Curry Butter, Toasted Almonds, Golden Raisins

DESSERTS

CORNISH STRAWBERRY & ELDERFLOWER PAVLOVA (GF) 14

PEACH & ALMOND TART 15
Honeycomb Ice Cream

BAKED NEW YORK CHEESECAKE 14
Summer Berry Salad

DARK CHOCOLATE & SEA SALT DELICE (GF) 15

SELECTION OF CORNISH CHEESES 18
Artisan Crackers, Chutney

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.