

Winter Menu



For the Table

Sea Salt Focaccia, Herb Butter £3

Marinated Olives £4

Silver Anchovies, Parsley Oil £4

Starters

Curried Cauliflower Soup, Curry Oil, Toasted Seeds, Herbs Oil (V) £9

Gin Cured Salmon, Pickled Lemon Gel, Pink Grapefruit, Dill (GF) £11

Crispy Smoked Ham Hock, Black Pudding, Rhubarb £10

Beetroot Carpaccio, Whipped Feta, Beetroot Jelly, Walnuts (VG)(GF) £10

Mains

100z Sirloin Steak, Field Mushroom, Slow Roasted Tomato, Peppercorn Sauce, Chips (GF) £25

Pressed Belly of Pork, Apple Compote, Celeriac Slaw, Mash, Jus (GF) £20

Braised Ox-Cheek, Kale, Mash, Bourguignon Sauce (GF) £23,

Beer Battered Cod Loin, Minted Peas, Chapel House Tartare Sauce, Chips £19

Salt Baked Celeriac, Wild Mushroom & Pearl Barley Risotto (VG) £18

Desserts all £9

Dark Chocolate Brownie, Chocolate Sauce, Vanilla Ice-Cream

Stewed Apples with Apple Brandy, Custard (VG)

Pink Grapefruit Posset, Pink Grapefruit Jelly (GF)

Lemon Meringue Fool, Candied Lemons (VG)

For our little diners, you can choose half portions at half the price of our full menu – perfect for smaller appetites!



V – Vegetarian VG – Vegan GF – Gluten Free * – Available upon request

Please speak to your server prior to ordering if you have any additional dietary requirements or allergies

Sunday Menu



2 courses for £31

3 courses for £39

For the Table

Sea Salt Focaccia, Herb Butter £3

Marinated Olives £4

Silver Anchovies, Parsley Oil £4

Starters

Curried Cauliflower Soup, Curry Oil, Toasted Seeds, Herbs Oil (V)

Gin Cured Salmon, Pickled Lemon Gel, Pink Grapefruit, Dill (GF)

Crispy Smoked Ham Hock Croquette, Black Pudding, Rhubarb
Beetroot Carpaccio, Whipped Feta, Beetroot Jelly, Walnuts (VG) (GF)

Mains

Roasted Sirloin of Beef, Roast Potatoes, Maple Glazed Parsnips, Braised Red Cabbage,
Yorkshire Pudding, Gravy (GF)

Roasted Coastal Chicken, Roast Potatoes, Maple Glazed Parsnips, Braised Red Cabbage,
Yorkshire Pudding, Gravy (GF)

Beer Battered Cod Loin, Minted Peas, Chapel House Tartare Sauce, Chips
Salt Baked Celeriac, Wild Mushroom & Pearl Barley Risotto (VG)

Desserts

Dark Chocolate Brownie, Chocolate Sauce, Vanilla Ice-Cream

Stewed Apples with Apple Brandy, Custard (VG)

Pink Grapefruit Posset, Pink Grapefruit Jelly (GF)

Lemon Meringue Fool, Candied Lemons (V)

For our little diners, you can choose half portions at half the price of our full
menu – perfect for smaller appetites!

V – Vegetarian VG – Vegan GF – Gluten Free * – Available upon request

Please speak to your server prior to ordering if you have any additional dietary requirements or allergies