



# Sunday Menu



2 courses for £31

3 courses for £39

## Whilst you wait

Sea salt focaccia, herb butter £3

Marinated olives £4

Silver anchovies, parsley oil £4

(add a glass of chilled Manzanilla £7)

## Starters

Curried cauliflower soup, curry oil, toasted seeds, herbs (V)

Beetroot carpaccio, whipped feta, beetroot jelly, walnuts (VG)(GF)

Crispy smoked ham hock croquette, black pudding, rhubarb

Gin cured salmon, pickled lemon gel, pink grapefruit, dill (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

Lemon meringue fool, candied lemons (VG)

Stewed apples with apple brandy, custard (VG)

Pink grapefruit posset, pink grapefruit jelly (GF)

Dark chocolate brownie, chocolate sauce, vanilla ice-cream

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*