



# Winter Menu



## 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) £9  
Beetroot carpaccio, whipped feta, beetroot jelly, walnuts (VG)(GF) £10  
Crispy smoked ham hock croquette, black pudding, rhubarb £10  
Gin cured salmon, pickled lemon gel, pink grapefruit, dill (GF) £11

## Mains

- Salt baked celeriac, wild mushroom & pearl barley risotto (VG) £18  
Beer battered cod loin, minted peas, Chapel House tartare sauce, chips £19  
Pressed belly of pork, apple compote, celeriac slaw, mash, jus (GF) £20  
Braised ox-cheek, kale, mash, bourguignon sauce (GF) £23,  
100z sirloin steak, field mushroom, slow roasted tomato, peppercorn sauce, chips (GF) £25

## Desserts all £9

- 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*