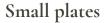
Spring Menu

Lunchtime Special: Indulge in 6 delicious small plates for only £36!

To start

Roasted Chapel House honeyed almonds **gf** 3 Focaccia bread, smoked butter **vg***4.5 Silver anchovies, parsley oil **gf** 4

Garlic & rosemary marinated olives gf vg 4 (add a glass of chilled Manzanilla 7)



Whipped butterbeans with garlic oil, radishes **gf vg** 6.5

Beer-battered cod cheeks, pea & mint pesto 6.5

Charred local asparagus, crispy hen's egg, truffle mayonnaise **gf v** 7

Pan-fried king oyster mushroom, butternut squash puree, garlic crumb **gf* vg** 7

Leek & potato soup, chive oil, tempura baby leek **gf vg** 8

Smoked salmon rillettes, sourdough toast, gherkins **gf*** 8

Ham hock croquette, courgette, mustard dressing 8

Confit duck & pistachio terrine, sour cherry chutney, toast gf* 8.5

Large plates

Baked aubergine, heritage carrot salad, mushroom ketchup, toasted seeds vg 18 Slow braised spring lamb, mint pesto, green beans, garlic roasted Jersey Royals gf 22 Pan roasted whole sea bream, black olive tapenade, haricot bean cassoulet gf 26 10 oz sirloin steak, plum tomato, chimichurri butter, chips gf 26

On the side

Green beans, toasted almonds **gf vg**Roasted carrots, yoghurt, fennel pollen **gf**Triple cooked chips **gf vg**Garlic roasted Jersey Royals **gf vg** 5.5

To end

Kentish cheese, biscuits, smoked butter, sour cherry chutney **gf*** 14 Yoghurt parfait, Victorian rhubarb, meringue 8 Chargrilled pineapple, rum, coconut sorbet **vg** 9 Blood orange cheesecake, blood orange coulis, lemon sorbet 9.5 Pistachio affogato: pistachio paste, pistachio ice cream & espresso 11

 $v-vegetarian\ vg-vegan\ gf-gluten\ free\ ^*-available\ upon\ request$ Please speak to your server prior to ordering if you have any additional dietary requirements or allergies

Spring Roast

2 course £31 (choose 2x small plates & 1x main)
3 course £39 (choose 2x small plates, 1x main & 1x dessert)

Whilst you wait

Roasted Chapel House honeyed almonds **gf** 3 Focaccia bread, smoked butter **v*** 4.5 Silver anchovies, parsley oil **gf** 4

Garlic & rosemary marinated olives **gf vg** 4 (add a glass of chilled Manzanilla 7)

Small plates

Whipped butterbeans with garlic oil, radishes **gf vg**Beer-battered cod cheeks, pea & mint pesto

Charred local asparagus, crispy hens' egg, truffle mayonnaise **gf v**Pan-fried king oyster mushroom, butternut squash puree, garlic crumb **gf vg**Leek & potato soup, chive oil, tempura baby leek **gf vg**Smoked salmon rillettes, sourdough toast, gherkins **gf***

Confit duck & pistachio terrine, sour cherry chutney, toast gf*

Large plates

Garlic studded roast leg of lamb **gf***

Roasted Sirloin of beef gf*

Baked mushroom & tarragon wellington vg

Ham hock croquette, courgette, mustard dressing

(The above dishes come with roasted Jersey Royals, wilted spring greens, confit heritage carrot, Yorkshire pudding & gravy)

Beer battered haddock fillet, crushed peas, Chapel House tartare sauce, triple cooked chips

Desserts

Kentish cheese, biscuits, smoked butter, sour cherry chutney **gf** (4 supplement applies)

Yoghurt parfait, Victorian rhubarb, meringue

Chargrilled pineapple, rum, coconut sorbet vg

Blood orange cheesecake, blood orange coulis, lemon sorbet

Children's Menu

2 courses for £9.953 courses for £12.95



Cheesy garlic bread **gf* v***Leek & potato soup **vg**Crispy hen's egg on toast **gf***Ham hock croquette

Mains

Pasta with pesto or homemade tomato sauce v
Haddock & chips with crushed peas
Baked mushroom & tarragon wellington vg
Roast lamb or beef with all the smaller trimmings gf*
(Sunday's only)

Desserts

Selection of ice creams **gf**Orange cheesecake, lemon sorbet
Dark chocolate brownie, chocolate sauce, vanilla ice-cream **gf**

