

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)

Small plates

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** 5

Roasted carrots, yoghurt, fennel pollen **gf** 5

Triple cooked chips **gf vg** 5

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***

Ham hock croquette, courgette, mustard dressing

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**

(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

v – vegetarian vg – vegan gf – gluten free * – available upon request

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Children's Menu

2 courses for £9.95

3 courses for £12.95



Starters

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**

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