# 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**Roasted carrots, yoghurt, fennel pollen **gf**Triple cooked chips **gf vg**Garlic roasted Jersey Royals **gf vg** 5.5

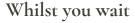
#### To end

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

vg - vegan v- vegetarian 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 2 x small plates & 1 x main)
3 course £39 (choose 2 x small plates, 1 x main & 1 x dessert)



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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 potatoes, 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 gf

Chargrilled pineapple, rum, coconut sorbet gf vg

Blood orange cheesecake, blood orange coulis, lemon sorbet  $\mathbf{v}$ 



# Children's Menu

2 courses for £9.953 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 **v**Dark chocolate brownie, chocolate sauce, vanilla ice-cream **gf**