



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 (VG) £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,

rooz sirloin steak, field mushroom, slow roasted tomato, peppercorn sauce, chips (GF) £25

Desserts all £9

Lemon meringue fool, candied lemons (V)

Stewed apples with apple brandy, custard (V)

Pink grapefruit posset, pink grapefruit jelly (GF)

Dark chocolate brownie, chocolate sauce, vanilla ice-cream (GF)

For our little diners, you can choose half portions at half the price
of our full menu – perfect for smaller appetites!



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



Sunday Menu



2 courses for £31

3 courses for £39

Whilst you wait

Sea salt focaccia, herb butter

Marinated olives

Silver anchovies, parsley oil

(enjoy with a glass of chilled Manzanilla)

Starters

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

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 (V)

Stewed apples with apple brandy, custard (V)

Pink grapefruit posset, pink grapefruit jelly (GF)

Dark chocolate brownie, chocolate sauce, vanilla ice-cream (GF)

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Children's Menu



2 courses for £9.95

3 courses for £12.95

Starters

Cheesy garlic bread (V*) (GF*)

Curried cauliflower soup (VG)

Whipped feta, beetroot jelly, walnuts (V) (GF)

Crispy smoked ham hock croquette

Mains

Pasta with pesto or homemade tomato sauce (V)

Cod & chips with crushed peas

Wild mushroom & pearl barley risotto (VG)

Sunday only - Roast beef or chicken

with all the (smaller) trimmings! (GF*)

Desserts

Stewed apples & custard (V)

Pink grapefruit posset, pink grapefruit jelly (GF)

Dark chocolate brownie, chocolate sauce, vanilla ice-cream (GF)

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v- vegetarian

gf - gluten free

* available upon request

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