

THE CHAPEL

SUNDAY LUNCH MENU

Selection of bread & seasoned butter.

STARTERS

Roasted Pepper Soup

Green oil

Heritage Tomato Salad

Basil oil and mozzarella

Crab Royale

Concasse, crutes and frisse



MAINS

Roast Sirlion of Cornish Beef

Yorkshire pudding, roast potatoes, winter greens, heritage carrots

Slow Roasted Leg of Lamb

roast potatoes, winter greens, heritage carrots, mint jelly

Pan Fried Fillet Cornish Cod

thyme crushed potatoes, confit leeks

Mixed Seed & Nut Loaf

cauliflower purée, poached sultanas (vg)

DESSERTS

Chocolate Bread and Butter Pudding

Clotted cream

Elderflower Pannacotta

Strawberry and meringue

Treacle Tart

Passionfruit sauce and vanilla ice cream

Selection of Cornish Cheeses

crackers, quince, chutney

£4 supplement, or as an additional course £12



THREE COURSES

£50

GF – Gluten Free, DF – Dairy Free, V – Vegetarian

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Vegetarian (V), vegan (VE), gluten-free (GF), gluten-free option (GF*) dairy-free (DF).