

THE CHAPEL

TO START

PEAR SALAD ♦ <i>Baby beetroot, spiced tomato.</i> ♦ <i>VE</i>	£8
PORK CHEEK ♦ <i>Soy jus, asian slaw</i>	£9
CHICKEN TERRINE ♦ <i>Smoked wing, black garlic, nasturtium.</i>	£8
SOUFFLE ♦ <i>Yarg, celery, apple, pickled walnut.</i> ♦ <i>V</i>	£9
CURED SEATROUT ♦ <i>Fennel, dill, mangetout.</i>	£10
CRAB ROULADE ♦ <i>Gazpacho, cucumber.</i>	£10

TO FOLLOW

CANNON OF LAMB ♦ <i>Pea, mint, spring onion.</i>	£30
BEEF FILLET ♦ <i>Served pink kohlrabi, tender stem.</i>	£34
PLAICE PAUPIETTE ♦ <i>Smoked mackerel, artichoke, dill.</i>	£28
CAULIFLOWER ♦ <i>Shallot, spiced cucumber, coriander.</i> ♦ <i>VE</i>	£18
COD LOIN ♦ <i>Lobster bisque, gremolata, mussels.</i>	£24
ROASTED CHICKEN BREAST ♦ <i>Sage rosti, confit shallow.</i>	£22

TO FINISH

TRINITY ♦ <i>Chocolate cream.</i> ♦ <i>V</i>	£8
ELDERFLOWER PANNACOTTA ♦ <i>Macerated strawberries, mint.</i>	£8
PARFAIT ♦ <i>Peach, apricot, raspberry, oats.</i> ♦ <i>V</i>	£8
AFFOGATO ♦ <i>Vanilla ice cream, espresso, coffee liqueur.</i> ♦ <i>V</i>	£8

TO ACCOMPANY

GREENS & BEANS ♦ <i>VE</i>	£5
KOFFMANN TRUFFLE CHIPS ♦ <i>VE</i>	£5
TENDER STEM ♦ <i>VE</i>	£5

CHEESE

CORNISH YARG & BLUE ♦ <i>Roasted figs, oat baked biscuits.</i> ♦ <i>V</i>	£12
---	-----



Vegetarian – V Vegan – VE Gluten-free – GF Gluten-free Option – GFO Dairy-free – DF

Please always let your server know 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 for you, but we are unable to provide information on other allergens.