

THE CHAPEL

Starters

Tomato risotto

autumn vegetables, mascarpone (VE)

Kilhallon Farm pork belly

pak choi, daikon, soy (DF*)

Duck & foie gras terrine

pickles, port, brioche (GF*)

St. Ives smoked salmon gravlax

heritage beets, burnt orange, endive, keta (DF)

Fowey scallops

onion bhaji, curry emulsion, coriander (GF)

Mains

Cornish Ruby Red beef fillet

confit shallot, carrot fondant (GF) (DF*)

Roast pheasant

maitake, hispi cabbage, croustillant (GF*) (DF*)

Wild turbot

artichoke, cobnut (GF)

Newlyn cod

celeriac, pancetta, smoked butter (DF) (GF*)

Roast cauliflower

salsa verde, golden sultana (V)

Sides £6

Summer beans & greens (GF) **Confit garlic Tenderstem** (GF) **Cumin carrots** (GF)

Hand-cut chips (GF) (DF) **Cornish new potatoes, gremolata** (GF)

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).

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Desserts

Chocolate ganache

hazelnut, mint, crème fraîche ice cream (V) (GF*)

Blood orange tart

candied orange, Cointreau ice cream

Peanut parfait

bitter chocolate, peanut brittle, raspberry sorbet (GF) (V)

Pineapple financier

mango salsa, coconut sorbet, crystalised mint (GF) (V)

Cornish cheeses (V)

biscuits, quince, celery, grapes

2 courses £48

3 courses £55

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