



CHAPEL

GALLERY RESTAURANT

A La CARTE MENU



Gallery Restaurant Open:

Monday to Saturday

12pm-4pm & 5:30pm-9:30pm

Sunday 12:00pm – 5:00pm (Sunday Lunch Menu)

ENTRÉE

Marrakesh olives £4

Purple and green olives spiced with cumin, coriander seeds, lemon, chilli and garlic

Selection of local flavoured breads, Netherend farm butter, Luca extra virgin olive oil, aged balsamic (V)

£4

STARTERS

Soup of the day, toasted sourdough bread £5.50 (V)

Braised shoulder of pork, sweet and sour pickled melon, watercress salad £8 (gf)

Saffron cured mackerel, tomato chutney, smoked mackerel pâté, shaved cucumber, rye crisp £8

Jerusalem artichoke, cep and spinach risotto, truffle oil, ciabatta bread crumb £7/£14 (v)

Curried scallops, Bombay potatoes, mango salsa, tempura cauliflower £9

V = Vegetarian, Vg = Vegan, Gf = Gluten Free

All prices are inclusive of VAT. A 12% discretionary service charge will be added to all bills. All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items. Our team of chefs are happy to cater for dietary requirements on request.

The STEAK Grill

200g Fillet - £29 (GF)

227g Sirloin - £23 (GF)

280g Rib-eye - £25 (GF)

All served with:

Chapel skin on chips, roast garlic button mushrooms,
sweet caramelised onions and thyme butter (GF)

*All our beef are from either Welsh or Cornish cattle and are dry
aged over 28 days.*

ADD CHAPEL SAUCES

Port, thyme & shallot sauce £3.00 (GF)

Green peppercorn sauce £2.50 (GF)

Honey & wholegrain mustard sauce £2.50 (GF)

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MAIN COURSE

Roast loin of Brecon venison, wrapped in Parma ham, parsnip puree,
wild mushrooms, kale, liquorice and blackberry jus (gf)
£24

Pan roasted fillet of sea trout, sautéed diced potatoes, chorizo,
gem lettuce, peas, lemon and dill (gf)
£19

Confit and roasted pork belly, potato and apple gratin, spring
cabbage, black pudding bonbon,
Tomato and apple chutney, stout jus
£19

Free-range corn fed chicken supreme, sweet potato fondant,
creamed leeks, spring onions and whole grain mustard sauce (gf)
£16.50

Roast loin of hake, basil pesto mash, balsamic glazed vine tomatoes,
smoked olives and garlic (gf)
£18

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VEGAN DISHES

(Available as a Starter or Main option)

Grilled peach, heritage tomato and pine nut panzanella £7/£14

Grilled purple sprouting broccoli, spring greens and bulgur wheat salad, flax seeds, palm sugar dressing £6.50/£13

Courgette, spelt and cumin fritter, parsley and cashew nut salad
£7/£14

SIDE DISHES

Local market vegetables (Vg, gf)	£3.00
Grilled spring vegetable flax seed salad (Vg, gf)	£3.50
Garlic ciabatta (V)	£3.00
Garlic ciabatta with smoked mozzarella (V)	£4.00
Chapel skin on chips (V, gf)	£3.50
Basil pesto mash (V, gf)	£3.50
New potatoes with herbs (Vg, gf)	£3.50

SAUCES

Port, thyme & shallot sauce	£3.00
Green peppercorn sauce	£2.50
Honey & wholegrain mustard sauce	£2.50

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CHAPEL DESSERTS

Iced rhubarb and ginger parfait, warm vanilla arancini, poached rhubarb (v)	£8.00
Vegan chocolate & chilli fondant, dairy free chocolate ice cream, rum soaked fruits (vg)	£8.00
Salted caramel & banana crème brûlée, chocolate langues de chat (v)	£7.00
Gluten free orange and almond cake, Brecon honey ice cream, orange and rose water syrup (gf)	£7.00
Selection of ice creams and sorbets, garnished fruit & biscuits (V) (Please ask your server for today's flavours)	£6.00
Selection of sorbets and fresh fruit (Vg, Gf)	£5.50
Selection of Welsh and British cheeses, frozen grapes, local chutney, celery and apple, breads and crackers (v) (Please ask your server for today's cheeses)	£9.00

Dessert Wines

Rocca Sveva Recioto Di Soave Classico (Veneto, Italy)

£2.45/50ml - £13.95/375ml Bottle

Chateau Du Seuil Cerons, (Bordeaux France)

£3.95/50ml - £19.95/375ml Bottle

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