



CHAPEL

LOUNGE BAR



GASTRO BAR MENU

Serving times

Monday to Saturday

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

Sunday Lunch Menu Served on Sundays

NOW TAKING BOOKINGS FOR:

WHITE & GOLD PARTY | WORLD CUP WARM UPS | DECEMBER PARTIES

CHRISTMAS DAY – Wednesday 25th DEC | BEAUJOLAIS DAY – THURSDAY 21st NOV

CHAPEL EXPERIENCES FROM £18.95pp

GIN TASTING | COCKTAIL MASTERCLASSES | AFTERNOON TEA

BOTTOMLESS PROSECCO LUNCH £34.95



CHAPEL

STARTERS + SNACKS

CHAPEL MARINATED OLIVES, SUN DRIED TOMATOES, LEMON AND GARLIC (VG, GF) £4.00

SELECTION OF LOCAL FLAVOURED BREADS, NETHERED FARM BUTTER, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC (V) £4.00

SOUP OF THE DAY, SOUR DOUGH TOAST (V) £5.50

ROSEMARY, SEA SALT PARMESAN & TRUFFLE OIL CHIPS (GF, V) £5.00

TUMERIC, GARLIC AND LEMON HUMMUS, PITTA BREAD (VG) £5.00

TEMPURA OF SUMMER VEGETABLES,
GARLIC AND HERB DRESSING (VG) £5.00

PERI-PERI CHICKEN WINGS, CRÈME FRAICHE AND
SPRING ONIONS £7.00

CRISPY CALAMARIE, PICKLED GINGER, SHALLOTS,
CHILLI AND RADISH SALAD £8.00

CHARCUTERIE BOARD, CHORIZZO, PARMA HAM, SALAMI, BREADS
AND OLIVES, SUNBLUSH TOMATO, TURMERIC AND LEMON HOUMOUS.
BLACK BOMBER CHEDDAR £9.00

BREADS + SANDWICHES

SERVED LUNCH TIMES ONLY 12 - 4pm

FISH FINGER CIABATTA, FRESH TARTARE SAUCE, GEM LETTUCE,
SALTED CRISPS £6 (add CHIPS +£2)

BBQ PULLED PORK CIABATTA, GEM LETTUCE, SOUR CREAM, CHIVES,
SALTED CRISPS £6 (add CHIPS +£2)

ASIAN STYLE SALMON BAGEL, ASIAN SLAW PEANUTS AND
CORRIANDER, SALTED CRISPS £6 (add CHIPS +£2)

OPEN SANDWICH OF TUMERIC AND LEMON HOUMOUS, SUN DRIED
TOMATOES, VEGAN CHEESE AND ROCKET (vg) £5 (add CHIPS +£2)



CHAPEL

CHAPEL GRILL

227G RUMP (GF)	£15
227G SIRLOIN (GF)	£23
280G RIB-EYE (GF)	£25
BUTTERFLIED CHICKEN BREAST (GF)	£15

Add Sauces - Green peppercorn & brandy (gf) £2.50 Port, thyme and shallot (gf) £3.00 Creamed morel and marsala (gf) £3.00

*All Served with portabella mushroom, grilled tomato, skin on chips
smoked paprika, garlic and chilli butter*

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

MAINS

CHIMICHURI CHICKEN THIGHS, SAUTED CHILLI POTATOES, TANGY
SUMMER SLAW, GRILLED LIME (GF) £13

GLUTEN FREE BEER BATTERED FISH & CHAPEL CHIPS,
MINTED PEA PUREE, FRESH TARTARE SAUCE, LEMON (GF) £12

CHAPEL WELSH BEEF AND VENISON BURGER, BRIOCHE BUN,
GHERKIN, GEM LETTUCE, BEEF TOMATO,
CHAPEL SLAW, SKIN ON CHIPS £13...

ADD TOPPINGS @£1 EACH: GRUYERE CHEESE, RED DEVIL CHEESE,
SMOKED STREAKY BACON, PORTABELLA MUSHROOM

CAESAR SALAD, GEM LETTUCE, SHAVED PARMESAN, CIABATTA
CROUTONS, SOFT BOILED FREE RANGE EGG, SMOKED ANCHOVIES
£8 **ADD CHICKEN BREAST** £4

SALMON AND SWEET POTATO FISH CAKE, GREEN SALAD, YOGHURT
AND LIME DRESSING (GF) £12

RED LENTIL, CHICK PEA, ROOT VEGETABLE AND WALNUT ROAST,
DRESSED NEW POTATOES, GREEN SALAD, SALSA VERDI
(VG,GF) £14

SIDE DISHES

Local Market Vegetables £3.50 (vg, gf)
Grilled Asparagus & Couscous Salad
£3.50 (vg)
Garlic Ciabatta (v) £3
add Smoked cheese +£1
Chapel Chips £3.50 (vg, gf)
New Potatoes, Sea Salt, Olive Oil
£3.50 (vg, gf)
Tarragon mustard creamed Potatoes
£4.00 (v, gf)

SAUCES

Green peppercorn & brandy (gf) £2.50
Port, thyme and shallot (gf) £3.00
Creamed morel and marsala (gf) £3.00

CHILDREN'S DISHES

ALL £3.50 each

KIDS CHAPEL BURGER**

FISH FINGERS**

PITTA PIZZA**

KIDS HOUSE SALAD

****SERVED WITH CHIPS OR SALAD**

**A GLASS OF CORDIAL SQUASH
OR MILK INCLUDED**

**KIDS ICE CREAM (ASK FOR
TODAY'S FLAVOURS) £2.00**

DESSERTS

Cherry and amaretto crème brulee, vanilla biscuit £7 (v)

Dark chocolate nemesis, white chocolate mousse,
milk chocolate ice cream £8 (v, gf)

Carpaccio of pineapple and melon, marinated mango,
passion fruit, chili and lime syrup, mango sorbet £6 (vg, gf)

Selection of ice creams, berries and biscuits £6 (v)
(please ask your server for today's flavours)

Selection of sorbets, fresh fruit and berries £5.50 (vg, gf)
(please ask for today's flavours)

Selection of Welsh & European cheeses, tomato and apple chutney,
celery, apple, biscuits (please ask for today's cheeses) £9 (v)

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.



CHAPEL