



CHAPEL

GALLERY RESTAURANT

A La CARTE MENU



Serving times

Monday to Saturday

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

Sunday Lunch Menu Served Sundays 12:00pm – 5:00pm

ENTREE

Chapel Marinated olives, sun dried tomatoes, lemon and garlic
£4 (vg, gf)

Selection of local flavoured breads, Netherend farm butter,
Extra virgin olive oil, aged balsamic £4 (v)

STARTERS

Soup of the day, toasted sour dough bread £5.50 (v)

Asian style cured salmon, pickled ginger, sesame and soy, dressed
vegetable noodles, wasabi mayo £8 (v)

Wye valley asparagus tart, hollandaise sauce, pickled shallots,
walnut, watercress £7(v)

Confit pork belly, caramelised apple, celeriac slaw, crackling £8(gf)

Risotto of summer vegetables, lemon and chives, ciabatta bread
crumb, smoked paprika oil/. As starter £7/ As Main £14 (v)

Pan fried scallops, warm potato and spring onion salad,
tomato salsa £9 (gf)

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 CHAPEL Grill

200g Fillet £29 (gf)

227g Sirloin £23 (gf)

280g Rib-eye £25 (gf)

Served with Chapel skin on chips, portabella mushroom, grilled tomato, smoked paprika, garlic and chilli butter (gf)

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

ADD CHAPEL SAUCES

Green peppercorn and brandy sauce £2.50 (gf)

Port, thyme and shallot sauce £3 (gf)

Creamed morel and marsala sauce £3 (gf)

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MAIN COURSE

Roast rump of Welsh lamb, parmesan polenta,
roast cherry tomatoes, confit garlic, salsa Verdi
£20

Pan roasted Corn fed chicken supreme, tarragon mustard mash,
savoy cabbage and pancetta, creamed morel sauce (gf)
£16

Pan fried sea bass fillet, Moroccan spiced couscous, grilled purple
sprouting broccoli, pomegranate, yoghurt and lime dressing
£18

Baked loin of cod, herb crust, cockle, saffron potato and
sapphire fish broth (gf)
£18

Five spice marinated pork tenderloin, egg noodle and vegetable stir
fry, soy dressing, micro coriander
£17

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VEGAN

(Small/Large)

Warm salad of Moroccan spiced couscous, grilled asparagus,
pomegranate, pumpkin seed and herb salad

£6.50/£13

Red lentil, chick pea, root vegetable and walnut roast, dressed new
potatoes, green salad, salsa Verdi

£7/£14

Heritage tomato, avocado, rocket, vegan cheese and basil salad

£6.50/£13 (gf)

SIDE DISHES

Local market vegetables (vg, gf)	£3.00
Grilled asparagus and Moroccan couscous salad (vg)	£3.50
Garlic ciabatta (v)	£3.00
Garlic Ciabatta with smoked cheese (v)	£4.00
Chapel skin on chips (vg, gf)	£3.50
New potato's, sea salt, extra virgin olive oil (vg, gf)	£3.50
Tarragon mustard creamed potatoes (v, gf)	£4.00

SAUCES

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

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CHAPEL DESSERTS

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

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

Summer fruits, pink gin and tonic jelly, lemon sorbet, basil £8 (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
(please ask your server for today's flavours) £6 (v)

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

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

Dessert Wines

Garonelles Sauternes Lucien Lutton et Fils (French)

£4.00/75ml - £18.00/375ml Bottle

Muscat de Rivesaltes Organic domaine cazes (French)

£4.00/75ml - £30.00/750ml Bottle

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