



CHAPEL
STREET

YOUR NEIGHBOURHOOD BISTRO

SNACKS

NOCELLARA OLIVES	5
OUR BLACK PUDDING Mustard - Pear	5
LAGOM SOURDOUGH Whipped Burnt Leek Butter	3

STARTERS

BEEF TARTARE Hand Diced Butcher Farrells Beef - Caper – Gherkins Egg Yolk – Croutons – Tomato – Tarragon - Chives	12
HOME CURED LEMON AND DILL SALMON GRAVLAX Crispy Capers - Lemon Crème Fraiche - Ciabatta	12
ROASTED HEIRLOOM CARROT TERRINE Carrot - Sauce Vierge - Pumpkin – Peanut Crumb (VE)	9
CRISPY DUCK EGG Asparagus – Sunflower – Fennel – Tomato Reduction - Herb Emulsion	9

MAIN DISHES

BREAST OF LAMB Carrot – Leek Emulsion – Potato – Walnuts – Jus	24
BUTCHER FARRELL'S PORK CHOP Celeriac - Crispy Polenta - Sauteed Kale - Sauce Lyonnaise	22
SCORCHED TOMATO FARCIE Herby Lentils – Chickpeas – Sage- Courgette Red Pepper – Rocket (VE)	16
MARINATED SALMON ROULADE Burnt Onion Puree - Grilled Chicory – Pickled Shallots Leek Coulis – Citrus Reduction	18
BUTCHER FARRELL'S 45 DAY DRY AGED EX-DAIRY RIBEYE STEAK Garlic – Tenderstem Broccoli – Green Beans – Wild Mushroom – Celeriac – Bone Marrow – Jus	29

SIDES

CRISPY POLENTA - Truffle Oil - Parmesan Shavings.	5
ROASTED DIG LAKE FARM ULSTER PRINCE POTATOES - Herb Butter - Leeks	5
GARLIC TENDERSTEM BROCCOLI - Almonds	5

DESSERTS

DARK CHOCOLATE CRÉMEUX Raspberry Meringue - Olive oil - Sea salt	9
ICED LATTE PARFAIT Milk Foam – Berry Reduction –Chocolate Crumb - Tuille	9
CARAMELIZED APPLE TART TATIN Ormskirk Honey – Cinnamon – Salted Caramel Ice Cream	10
THIS WEEK'S CHEESE Chutney – Salted Butter – Grapes -Artisan Crackers	8

(Please make our staff aware of any Allergies - all allergens provided on request)