

24

CHAPEL
STREET

YOUR NEIGHBOURHOOD BISTRO

SNACKS	NOCELLARA OLIVES	5
	WILD MUSHROOM BON BONS <i>Truffle Aioli, Baby Herbs (V)</i>	6
	CAULIFLOWER & TRUFFLE VELOUTE <i>Mini Croutons</i>	4
	TOMATO CONSOMME <i>Herb Oil</i>	4
STARTERS	FORMBY ASPARAGUS <i>Parma Ham - Egg - Pea</i>	13
	CRAB ON TOAST <i>Flaked Blue Crab - Prawn Toast - Cucumber - Dill</i>	14
	MOULES MARINERE <i>Garlic - Shallot - White Wine - Cream - Bloomer Bread</i>	12
	CRISPY SOMERSET BRIE <i>Scorched Red Pepper - Lemon - Parsley - Pine Nut Salsa - Herb Oil</i>	9
	CHICKEN SUPREME <i>Leeks - Hens Egg - Aioli - Veloute</i>	22
MAINS	SOUS VIDE SIRLOIN STEAK <i>Medium Rare Steak - Wild Mushroom Gratin - Polenta - Carrot - Jus</i>	30
	PAN ROASTED COD LOIN <i>Cod Loin - Smoked Salmon & Prawn Chowder, Samphire</i>	23
	CRISPY SPICED SWEET POTATO <i>Cous Cous - Tomato - Tenderstem Broccoli - Seeds</i>	18
	POTATO ROSTI - <i>Truffle Oil - Parmesan Shavings</i>	6
	CRISPY CAUSEWAY RUFFORD NEW	6
SIDES	POTATOES - <i>Herb Butter - Crispy Onions</i>	6
	GARLIC TENDERSTEM BROCCOLI - <i>Almonds</i>	6
	ROCKET & PARMESAN SALAD - <i>Croutons</i>	4.50
	CHOCOLATE & CARAMEL FONDANT <i>Salted Caramel Ice Cream</i>	9.50
	LEMON POSSET <i>Meringue Crumb - Raspberry</i>	9
DESSERTS	APPLE FRANGIPAN <i>Apple Gel - Vanilla Ice Cream</i>	9
	CHEESEBOARD <i>Chutney - Salted Butter - Grapes - Artisan Crackers</i>	8

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