



CHAPEL
STREET

YOUR NEIGHBOURHOOD BISTRO

SNACKS

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

STARTERS

BEEF TARTARE	12
<i>Hand Diced Butcher Farrells Beef - Caper - Gherkins</i>	
<i>Egg Yolk - Croutons - Tomato - Tarragon - Chives</i>	
HOME CURED LEMON AND DILL SALMON GRAVLAX	12
<i>Crispy Capers - Lemon Crème Fraiche - Ciabatta</i>	
ROASTED HEIRLOOM CARROT TERRINE	9
<i>Carrot - Sauce Vierge - Pumpkin - Peanut Crumb (VE)</i>	
BURRATA & HEIRLOOM TOMATO	12
<i>Compressed Cherry Tomatoes - Garlic - Lovage - Basil - Tomato</i>	
<i>Consomme - Balsamic Pearls</i>	

MAIN DISHES

BREAST OF LAMB	24
<i>Carrot - Leek Emulsion - Potato - Walnuts - Jus</i>	
BUTCHER FARRELL'S PORK CHOP	22
<i>Celeriac - Crispy Polenta - Sauteed Kale - Sauce Lyonnaise</i>	
SALT BAKED CELERiac	12
<i>Parsnip - Wild Mushroom - Kale - Pickled Shallots - Cashew Nuts (VE)</i>	
COD LOIN	24
<i>Seafood Bisque - Clams - Sea Vegetables</i>	
BUTCHER FARRELL'S 45 DAY DRY AGED EX- DAIRY RIBEYE STEAK	29
<i>Garlic - Tenderstem Broccoli - Green Beans</i>	
<i>- Wild Mushroom - Celeriac - Bone Marrow - Jus</i>	

SIDES

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

DESSERTS

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

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