



CHAPEL
STREET

YOUR NEIGHBOURHOOD BISTRO

Gluten Free Menu

SNACKS

NOCELLARA OLIVES	5
OUR BLACK PUDDING	5
Mustard - Pear	

STARTERS

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

MAIN DISHES

BREAST OF LAMB	24
Carrot - Leek Emulsion - Potato - Walnuts - Jus	
BUTCHER FARRELL'S PORK CHOP	22
Celeriac - Sauteed Kale - Sauce Lyonnaise	
SCORCHED TOMATO FARCIE	16
Herby Lentils - Chickpeas - Sage- Courgette Red Pepper - Rocket (VE)	
COD LOIN	24
Seafood Bisque - Clams - Sea Vegetables	
BUTCHER FARRELL'S 45 DAY DRY AGED EX- DAIRY RIBEYE STEAK	29
Garlic - Tenderstem Broccoli - Green Beans - Wild Mushroom - Celeriac - Bone Marrow - Jus	

SIDES

ROASTED DIG LAKE FARM ULSTER PRINCE POTATOES	5
- Herb Butter - Leeks	
GARLIC TENDERSTEM BROCCOLI - Almonds	5

DESSERTS

DARK CHOCOLATE CRÉMEUX	9
Raspberry Meringue - Olive oil - Sea salt	
ICED LATTE PARFAIT	9
Milk Foam - Berry Reduction	
THIS WEEK'S CHEESE	8
Chutney - Salted Butter - Grapes - Gluten Free Crackers	

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