

24

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<br>Egg Yolk - Tomato - Tarragon - Chives |    |
| 52 NORTH SPICED RUM CURED SALMON                                                             | 13 |
| Quinoa Crackers - Citrus Gel - Dill Emulsion - Spiced Rum Creme<br>Fraiche                   |    |
| ROASTED HEIRLOOM CARROT TERRINE                                                              | 9  |
| Carrot - Sauce Vierge - Pumpkin - Peanut Crumb (VE)                                          |    |
| PIGEON BREAST                                                                                | 13 |
| Celeriac - Carrot - Tomato - Blackcurrant - Jus                                              |    |

MAIN DISHES

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| BREAST OF LAMB                                                                               | 24 |
| Carrot - Leek Emulsion - Potato - Walnuts - Jus                                              |    |
| PAN ROASTED GUINEA FOWL BREAST                                                               | 24 |
| Chorizo - Confit Guinea Fowl Leg - Cannellini Beans - Haricot Beans                          |    |
| SALT BAKED CELERIAC                                                                          | 16 |
| Parsnip - Wild Mushroom - Kale - Pickled Shallots - Cashew Nuts (VE)                         |    |
| COD LOIN                                                                                     | 24 |
| Seafood Bisque - Clams - Sea Vegetables                                                      |    |
| BUTCHER FARRELL'S 45 DAY DRY AGED EX-<br>DAIRY RIBEYE STEAK                                  | 29 |
| Garlic - Tenderstem Broccoli - Green Beans - Wild Mushroom -<br>Celeriac - Bone Marrow - Jus |    |

SIDES

|                                         |   |
|-----------------------------------------|---|
| CRISPY CAUSEWAY RUFFORD NEW<br>POTATOES | 5 |
| -Herb Butter - Leeks                    |   |
| GARLIC TENDERSTEM BROCCOLI              | 5 |
| - Almonds                               |   |

DESSERTS

|                                                         |   |
|---------------------------------------------------------|---|
| DARK CHOCOLATE CRÉMEUX                                  | 9 |
| Raspberry Meringue - Olive oil - Sea salt               |   |
| 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)