

24

CHAPEL
STREET

YOUR NEIGHBOURHOOD BISTRO

- SNACKS
- STARTERS
- MAIN DISHES
- SIDES
- DESSERTS

NOCELLARA OLIVES	5
OUR BLACK PUDDING	5
Mustard - Pear	
GOATS CHEESE ECLAIR	5
Tomato Glaze - Cashew Crumb	
BEEF TARTARE	12
Hand Diced Butcher Farrells Beef - Caper - Gherkins	
Egg Yolk - Croutons - Tomato - Tarragon - Chives	
52 NORTH SPICED RUM CURED SALMON	13
Quinoa Crackers - Citrus Gel - Dill Emulsion - Spiced Rum Creme Fraiche	
ROASTED HEIRLOOM CARROT TERRINE	9
Carrot - Sauce Vierge - Pumpkin - Peanut Crumb (VE)	
PIGEON BREAST	13
Celeriac - Carrot - Tomato - Blackcurrant - Jus	
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	12
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-DAIRY RIBEYE STEAK	34
Crispy Polenta - Green Beans - Wild Mushroom - Celeriac - Bone Marrow - Jus	
CRISPY POLENTA - Truffle Oil - Parmesan Shavings.	5
CRISPY CAUSEWAY RUFFORD NEW	5
POTATOES -Herb Butter - Leeks	
GARLIC TENDERSTEM BROCCOLI - Almonds	5
DARK CHOCOLATE CRÉMEUX	9
Raspberry Meringue - Olive oil - Sea salt	
COINTREAU CREME BRULEE	9
Marmalade - Lemon & Orange Shortbread	
CARAMELIZED APPLE TART TATIN	10
Ormskirk Honey - Cinnamon - Salted Caramel Ice Cream	
THIS WEEK'S CHEESE	8
Chutney - Salted Butter - Grapes -Artisan Crackers	

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