CHAPEL
CHOPHOUSE & BAR

Lunch Menu

TWO COURSES · £21 PER PERSON

Choose one starter and one main course

Starters

MUSHROOMS ON TOAST
Mushrooms sautéed in a creamy white wine sauce with garlic and herb butter, served on toasted sourdough.
(G, D, SU)

SALT & PEPPER SQUID
Salt and pepper squid, served with house tartare sauce and fresh lemon.
(G, E, MU, MO)

STEAK BITES
Chargrilled steak bites over toasted sourdough finished with a generous whipped cheese mousse.
(G, D)

SLOW-BRAISED BEEF ON TOAST
Slow-braised pulled beef in rich bone gravy, layered over toasted sourdough with pickled chilli and onion.
(G, SU)

SOUP OF THE DAY
Served with slices of sourdough.
Please ask your server for today's soup and allergen information.
(G - sourdough)

Main Courses

Burgers, chicken leg and steaks include triple cooked chips and Chapel House salad

CHAPEL CHEESEBURGER
House cheeseburger with barbecue pulled beef, burger sauce and caramelised onion, served with a whole gherkin.
(G, D, E, MU)

FIRE-GRILLED CHICKEN LEG
Fire-grilled chicken leg, finished with butter, Dijon mustard, lemon and herbs.
(D, E, MU)

FLANK STEAK - 225g
Flame-grilled to your liking and finished with garlic and herb butter.
(D, E, MU)

BUTTERMILK FRIED CHICKEN BURGER
Crispy buttermilk chicken, house slaw, lettuce, caramelised onion, house cheese and mayo.
(G, D, E, MU)

RUMP STEAK - 225g
Flame-grilled to your liking and finished with garlic and herb butter.
(D, E, MU)

SLOW-BRAISED BEEF SHORT RIBS
Tender beef short ribs served with velvety mashed potato, tenderstem broccoli and a rich red wine jus.
(D, SU)

CHARGRILLED CABBAGE (V)
Served with squash purée and house dressing, topped with chickpeas and pomegranate.
(E, MU)

Allergens: (C) Crustaceans (D) Dairy (E) Eggs (G) Gluten (MU) Mustard (N) Nuts (MO) Molluscs (SU) Sulphites (F) Fish (CE) Celery (SE) Sesame (L) Lupin (P) Peanuts (SO) Soya

Please inform your server of any allergies or intolerances before ordering.