

Sunday Menu

SOUP OF THE DAY

SOUP OF THE DAY £7.50

Freshly prepared soup of the day.
(Ask our staff for the allergens of the soup of the day.)

STARTERS

GARLIC MUSHROOMS ON TOAST £12

Garlic mushrooms in a non-alcoholic white wine and parsley sauce, served on toasted sourdough.
(G) - Dairy-free

SALT & PEPPER SQUID £8.50

Crisp salt-and-pepper squid with house tartare sauce and a slice of lemon.
(G, E, D, MO)

MAINS

CHAPEL STEAKS

Bavette	£24
D-Rump	£27
Sirloin	£33
Ribeye	£36
Fillet	£39

All cuts 300g, served with garlic butter. (D)

CATCH OF THE DAY £22.95

Fresh fish served with tenderstem broccoli.
Ask your waitress for today's catch.
(F, D)

CHARGRILLED CAULIFLOWER STEAK £17

With butternut squash mash, candied walnuts and pomegranate seeds.
(N, D)

BIG CHOPS

Aged 25-35 days. Every cur with garlic butter, (D)

CHAPEL STEAKS

Lamb rump · 400g	£8/100g - £32 total
Bone-in sirloin	£8/100g
Prime rib	£10/100g
T-bone	£11/100g
Porterhouse	£11/100g
Tomahawk	£10/100g
Chateaubriand · 750g	£10/100g - £75 total

Lamb rump: one salad and one portion of chips.
All others: two salads, two portions of chips and two sauces of your choice.

SAUCES

Additional sauces £3.50 each.

BÉARNAISE (D, E, M)	PEPPERCORN (D)	HOUSE CHILLI (SU)
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DESSERTS

STICKY TOFFEE PUDDING CHEESECAKE £12

Finished with toffee sauce.
(G, E, D, S)

NUTELLA PROFITEROLES £8.50

Choux pastry filled with crème pâtissière, finished with warm Nutella and icing sugar.
(GE, D, N, S)

TRIPLE CHOCOLATE FUDGE CAKE £12

Rich chocolate fudge cake, served warm with vanilla ice cream.
(G, E, D,)

SUNDAY ROAST - £24.95

ADD LAMB +£3

ROAST BEEF

Tender roast beef, carved and served with rich beef gravy.

ROAST CHICKEN

Herb-roasted chicken, served with rich beef gravy.
(GE, D, MO)

UNLIMITED TRIMMINGS

Seasonal vegetables, Yorkshire puddings and crispy roast potatoes.
(GE, D, MO)

"Replenished at your table as often as you like"

SERVICE CHARGES 12.5%

Please note additional service charges will be added to your final bill.
Thank you for your understanding.

Allergens: (C) Crustaceans (D) Dairy (E) Eggs (G) Gluten (M) Mustard (N) Nuts (MO) Molluscs (SU) Sulphites (F) Fish
Please inform your server of any allergies or intolerances before ordering.