

CH^{PEL}

CHOPHOUSE & BAR

Starters

GOAT CHEESE & BEETROOT BONBONS £9

Golden goat cheese and beetroot bonbons, set on peppery rocket with a balsamic glaze
(G, D, SU)

STEAK BITES £12

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

CRISPY OYSTER MUSHROOMS (VG) £9

Crispy oyster mushrooms, finished with garlic herb oil and fresh lemon
(G)

SLOW-BRAISED BEEF ON TOAST £12

Slow-braised pulled beef in rich bone gravy, layered over toasted sourdough with pickled chilli and onion
(G,SU)

SALT & PEPPER CALAMARI £10

Salt & pepper calamari, house tartare sauce, served with fresh lemon
(G, E, MU, MO)

Chop House Favourites

FIRE-GRILLED CHICKEN £25

Half chicken grilled over fire, finished with butter, Dijon mustard, lemon and herbs with a subtle kick, served with beef dripping chips and Chapel House salad
(D, E, MU)

CHAPEL CHEESEBURGER £26

House cheeseburger with barbecue pulled beef, burger sauce and caramelised onion, served with a whole gherkin and beef dripping chips
(G,D)

BUTTERMILK FRIED CHICKEN BURGER £22

Crispy buttermilk chicken breast, house slaw, lettuce, caramelised onion, house cheese and mayo, served with beef dripping chips
(G, D, E)

STEAK SARNIE £27

Sliced steak, barbecue sauce, rocket, caramelised onion and house cheese on toasted sourdough, served with beef dripping chips
(G, D, E, SU)

FIRE-ROASTED AUBERGINE (VG) £22

Fire-roasted aubergine with silky tahini, crispy chickpeas, pomegranate and a drizzle of olive oil
(N)

CHARGRILLED CAULIFLOWER STEAK (V) £25

Chargrilled cauliflower steak, butternut squash mash, candied walnuts and pomegranate seeds
(N, D)

CHAPEL FISH & CHIPS (27) £27

Golden beer-battered cod, beef dripping chips, crushed minted peas and fresh house tartare sauce
(G, D, E, MU, F)



CHAPEL BOARD-£150

FOR TWO OR MORE

A butcher's selection of grilled chicken breast, sirloin, ribeye, fillet and chargrilled steak bites, cooked to your choice and grilled over fire, served with two beef dripping chips, two Chapel House salads and two sauces of your choice

(G, D, E, MU)

Favourite Steak Cuts

Cuts available from 225g to 500g. All steaks served with garlic herby butter.

	225g	300g	400g	500g
Bavette:	£18	£24	£31	£38
D-Rump:	£21	£27	£34	£41
Sirloin:	£26	£33	£42	£51
Ribeye:	£29	£36	£45	£55
Fillet:	£31	£39	£49	£59

Big Chops

Dry-aged between 25 and 35 days. All chops served with garlic herby butter. Ask your server for available sizes & cuts.

Lamb Rump	£8 per 100g
Bone-In Sirloin	£8 per 100g
Prime Rib	£10 per 100g
T-Bone	£11 per 100g
Porterhouse	£11 per 100g
Tomahawk	£10 per 100g
Chateaubriand	£10 per 100g

Sides

Triple Cooked Chips	£4
Fire-Roasted Sweet Potato	£4.5
Chapel House Salad	£4
Cauliflower Cheese, Aged Cheddar Crust	£6
Bone Marrow Mash	£8
Charred Hispi Cabbage	£6
Onion Rings	£4
Black Tiger Prawns	£10
Parmesan Lobster	£40

Whole lobster, split in half, garlic butter, parmesan crust



Sauces

Béarnaise (D, E, MU)
Peppercorn Sauce (D)
Bone Gravy (SU)
House Chilli (SU)
English Mustard Cream (D, MU)
Red Wine Jus (SU)
Mushroom Sauce (D, MU)

Allergens: (C) Crustaceans (D) Dairy (E) Eggs (G) Gluten (MU) Mustard (N) Nuts (MO) Molluscs (SU) Sulphites (SP) Shellfish (F) Fish

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