

Chapters

RESTAURANT

Menu

two courses £23 | three courses £26
Children half price

STARTERS

Ham hock, parsley and mustard terrine
served with artisan bread & rainbow
piccalilli

Roasted red bell pepper and tomato soup
served with a basil pesto

**Scottish smoked salmon and prosecco
parfait** served with mixed leaves
& toasted sourdough fingers

Fresh white bait served with tartar sauce
& a wedge of lemon

MAINS

Roast sirloin of beef
Yorkshire pudding, roast potatoes,
vegetables & red wine gravy

Pan fried chicken breast
Creamy tarragon sauce, roast potatoes
& vegetables

**Vegetable wellington with spiced
marmalade**
Roast potatoes & vegetables

Baked fillet of salmon
Saffron sauce, roast potatoes & vegetables

DESSERTS

Strawberry eton mess

Apple tart tartin
served with Chantilly cream

**Raspberry and white chocolate
cheesecake**
served with a raspberry coulis

Vegan chocolate fondant
served with fresh raspberries
& fruit coulis

Menus are subject to availability and may change without notice. A full list of allergens is available for each dish – please advise of any known allergies so that we can accommodate. Any food prepared in our kitchen may contain traces of Cereal (Gluten), Nuts, Milk, Soya, Mustard, Eggs, Lupin, Fish, crustaceans, Molluscs, Sesame Seeds, Celery or Sulphur Dioxide.