



The Menu

Two Courses ~ £38.50 • Three Courses ~ £49.75

Main Course only ~ £27.25 • Starter/dessert ~ £11.25

Including complimentary appetiser, bread, two vegetables, and potatoes

First Courses

Spinach and Cheese Tartlet (V) - Spinach and Goat's cheese in a pastry case

Madeiran Mushroom (V) - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

Salmon and Scallops Rillettes - Poached salmon and scallops blended with herbs, cream and lemon juice and served cold, with melba toast, garnished with salad leaves

Duck Crêpes - Two small pancakes filled with confit of duck leg, finely sliced spring onion and cucumber, served with Cumberland sauce

Scallops - pan-fried in Armagnac and baked with tomato concasse topped with fried breadcrumbs and parsley

Chicken Livers Brioche - sautéed chicken livers and mushrooms in a creamy armagnac sauce served with toasted brioche

Main Courses

Salmon 'Florentine' - fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

Monkfish - Sautéed fillet of monkfish set on a bed of casserole tomatoes, onions and colourful peppers

Aubergine Tower (V) - Aubergine slices, breadcrumbed and pan-fried, stacked in layers with spinach, mushrooms, walnuts and cheese, with a red pepper sauce

Fillet Steak - locally reared fillet steak, cooked to your liking, with a creamy stilton sauce and a 'thatch' of walnuts (*£5 supplementary charge*) NB: nuts may be omitted - please ask

Lamb - loin of local lamb cooked pink and served sliced with a sauce of port, orange and redcurrant (*£4 supplementary charge*)

Chicken - sliced breast of chicken, set on a duxelles-topped crouton, with a rich sauce of caramelised onions and madeira

Pork - Tenderloin of Pork stuffed with armagnac-marinated prunes, served sliced with creamy wholegrain mustard sauce

All dishes are served complete with their own fresh vegetables and potato however a dish of extra vegetables is available - order with your main course - £3 per person

February 2026

Desserts

Slovak Pear - pear poached in white wine, served warm with brandied cream cheese and hot port wine sauce

Apple Puff - heart-shaped puff pastry case filled with sautéed apple and served warm with chantilly cream

Lemon Tartlet - classic, sharp, lemon tart served with slightly whipped double cream

Sticky Toffee Pudding - classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double cream

Vanilla Ice Cream - Exceptionally good local Dreamy Cow™ dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

Benedictine Pot au Chocolat - Classic baked chocolate custard, made with finest dark Valrhona™ chocolate, laced with Benedictine liqueur, served with cream

Cheese - four different varieties of cheese served with biscuits (*£4 supplementary charge*)

Coffee and Truffles

Pot of Coffee with cream / Tea with milk (*regular or decaffeinated*) ~ £3.80 per person

Espresso (*regular or decaffeinated*) ~ £3.90 single £4.50 double

Latte (*Single espresso with hot milk*) ~ £4.50

Americano (*Single espresso with hot water and milk on the side*) ~ £4.50

Liqueur Coffees ~ from £9.50

add your favourite whiskey, brandy or liqueur, watch the cream expertly floated on top and enjoy with homemade chocolate truffles



Proud to support local businesses:

*Our meat is supplied by award-winning **Bates' Butchers** in Atherstone, and our fruit and vegetables by **The Smithy Farm Shop** in Grendon.*

Allergy and food intolerance sufferers: **BEFORE** you order your food and drinks, please speak to a member of our staff if you have a food allergen or food intolerance. We can usually substitute ingredients or modify dishes if required.

Statutory declaration: *To the best of our knowledge and belief none of the dishes listed here contain, or are derived from genetically modified (GM) foodstuffs*

*Please note, service charge is **not** included and any tips will be divided evenly between everyone working that service*

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