



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

Flat Mushroom (V) - filled with roasted Mediterranean vegetables, topped with goat's cheese, with a fresh red pepper sauce

Smoked Salmon Parcels - Hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

Feta cheese, Tomato and Olive Salad (V) - with a balsamic dressing

Risotto - creamy savoury rice with ham, petit pois peas and garden mint (*ham may be omitted for vegetarian option*)

Crêpes Florentine (V) - two light pancakes filled with spinach and cheese and masked with a creamy sauce

Crab and Mushroom Tart - served warm with a salad garnish

Main Courses

Salmon - Fillet of salmon baked with an almond and herb crust, served with a creamy dill and lemon sauce

Lemon Sole - grilled fillet of lemon sole garnished simply with king prawns and herb butter

Mixed Pepper and Mushroom Stroganoff (V) - Strips of colourful mixed peppers, mushrooms and onions in a light creamy sauce, accompanied by rice instead of potatoes

Fillet Steak - local fillet steak, cooked to your liking, with a sauce of shallots, mushrooms, garlic, cream and armagnac (*£5 supplementary charge*)

Lamb 'Abbot's Fireside' - Sliced local lamb with a sauce of leeks, stem ginger and Green Chartreuse (*£4 supplementary charge*)

Chicken - sliced grilled chicken breast with a red wine, chorizo, and garlic sauce

Lamb's Liver - slices of lamb's liver, gently sautéed, set on a pâté-topped crouton, with a rich madeira sauce "Rossini-style"

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

June 2026

Desserts

Cherry Puff - Puff pastry case filled with fresh cherries sautéed with Kirsch, and served warm with ice cream

Duo of Chocolate - Dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirsch-soaked black cherries

Blueberry Cheesecake - individual creamy, American-style, cheesecake with a crushed biscuit base and blueberry topping

Eton Mess - fresh English strawberries, chantilly cream and meringue pieces all mixed together!

Raspberry Tower - layers of thin shortcake biscuit, raspberries and chantilly cream decorated with raspberry coulis

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

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*

Office Mobile: 07561856273

Chapel House Restaurant with Rooms, Friars' Gate, Atherstone, Warwickshire CV9 1EY
info@chapelhouseatherstone.co.uk • www.chapelhouseatherstone.co.uk