



# 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

**Risotto (V)** - creamy risotto topped with colourful roasted vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes)

**King Prawns** - King Prawns with a sauce of butter, oregano, parsley, onion and garlic, set on vermicelli pasta

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

**Smoked Duck Salad** - smoked duck, prosciutto, hazlenuts and salad leaves with a Gran Padano dressing

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

**Ham and Camembert Crêpes** - thin pancakes filled with ham, camembert and sautéed mushrooms served with a creamy sauce

## Main Courses

**Sea Bass** - ring of sea bass fillet filled with tasty mushroom risotto, served with a basil and white wine sauce

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

**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 and set on a pate-topped crouton, with a rich sauce of caramelised onions and madeira "Lyonnaise-style" (£5 supplementary charge)

**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 bed of spinach masked with a Mornay sauce

**Pork** - Escalopes of pork tenderloin with a sauce of leeks, stem ginger and Green Chartreuse

*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*

July 2026

# Desserts

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

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

**Blackcurrant Cheesecake** - Creamy American-style cheesecake with a crushed biscuit base and topped with delicious blackcurrant

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

**Caged Peach** - whole poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

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

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

## 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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