Chapel House
RESTAURANT WITH ROOMS

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

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

Spinach and Feta Cheese Tartlet (V) - pastry case filled with spinach and feta cheese

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

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

Duck Terrine - Duck, Orange and Green Peppercorn terrine served with malted brown toast

Risotto - creamy savoury Italian rice, smoked haddock and sauteed mushrooms with parmesan

Main Courses

Monkfish - fillets of monkfish with an orange and stem ginger sauce

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

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 pâté-topped crouton with a rich madeira sauce "Rossini-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 with a cider, Dijon mustard, cream and leek sauce

Pork - panfried escalopes of pork tenderloin with a red wine, chorizo and garlic 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

September 2026

Desserts

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

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

Crème brûlée - Classic baked egg custard with a crispy burnt sugar topping

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

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 & Biscuits - 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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