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

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

Risotto - tasty tomato risotto with ham and petit pois peas *(ham may be omitted for vegetarian option)*

Pheasant - Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce with puff pastry hearts

Salmon Mousse - served with melba toast and a salad garnish

Crab and Goat's Cheese Tart - served warm with a salad garnish

Main Courses

Monkfish - slices of monkfish fillet sauteed in butter with stem ginger, garlic, honey, chopped tomato and cucumber, fresh lime and white wine

Salmon - fillet of salmon with a sauce of Pastis *(aniseed flavour)* , cream, mushrooms and capers

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)*

Venison - sirloin of venison, cooked pink, served sliced with a red wine, chorizo and garlic sauce

Chicken - sliced breast of chicken with a creamy cheese and leek sauce

Pork - escalopes of pork tenderloin pan-fried with cider, apples, cream and fresh parsley, finished with Somerset cider brandy

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

November 2026

Desserts

Sticky Toffee Pudding - Classic date sponge pudding, served warm with caramel sauce and lightly whipped double cream

Banana Praline Cup - Dark chocolate shell filled with a luxurious combination of mascarpone cream and banana and drizzled with praline

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

Caged Pear - half a pear poached in white wine, served warm with brandied cream cheese and hot port wine sauce, imprisoned in a caramel cage

Chocolate and Benedictine Tart - served with softly whipped cream

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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