

Chapter.

KITCHEN | BAR | TERRACE

Group Booking Menu Spring 2025 – March / April / May £65.00 per person

Pre order and table plan required 7 days prior to event

Wild Mushroom Tart. (V)

Wye Valley asparagus | cheese custard | truffle | quails egg

Confit Pork Belly.

pak choi | sesame | pickled chilli

Brixham Crab

caraway cracker | pickled khorabi | samphire | wild garlic aioli

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Fillet of Sea Trout.

Jersey royal potatoes | asparagus | white wine & caviar sauce

Roasted Devon White Chicken Breast.

fondant potato | wild garlic & chorizo cream | grilled tenderstem

Spinach & Ricotta Ravioli. (VE)

watercress velouté | radish | crispy quinoa

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Lemon Tart.

raspberries | chantilly

Vanilla Crème Brulee.

shortbread biscuit

Dark Chocolate Fondant.

salted caramel ice cream

British Cheese Plate. (£5 supplement)

chutney | fruit | crackers

Vegan Dessert available

Filter Coffee

Extras

Artisan Bread & Salted Butter £7.00 | Olives £4.50

Chocolate Truffles (4) £6.00

British & Irish Cheese Platter (8) £60

Chutney | crackers | fruit | celery