

A La Carte Menu

Starters

Potted Salmon with Fennel, Toasted Dill Bread 6.95

Wine suggestions:

First choice --Chapeldown Pinot Blanc

Adventurous choice – Lorgarde Viognier

Poached Lobster and Cray fish Tian, Roasted Red Peppers, Avocado, Baby Watercress Leaves, Gaspachio 9.95

Wine suggestions:

First choice – Chapel Down Bacchus,

Adventurous choice – Vouvray, Domaine Toussaint

Chapel Down Red Wine Poached Kent Pears, Golden Cross Goat's Cheese Mousse, Walnut and Chicory Salad V 6.95

Wine suggestions:

First choice – Nectar 2008

Adventurous choice – Rioja Crianza Tinto, Bodegas Tobia

Carpaccio of Kentish Beef with Mignonette Pepper, Blue Cheese Mousse, Port and Star Anise Dressing 8.95

Wine suggestions:

First choice – Les Chatmeuses' Cotes de Nuits Villages,

Adventurous choice – Vavasour Awatere Valley Riesling

Pan – Fried Scallops, Creamed New Season Broad Beans with Pancetta, Sorrel and White Wine Cream Sauce 9.95

Wine suggestions:

First choice – Friendly Gruner-Veltliner, Laurenz

Adventurous choice – Loire Sancerre

Duck and Guinea Fowl Terrine, Pickled Vegetables, Toasted Sour Dough 7.95

Wine suggestions:

First choice – Rondo Regent Pinot Noir

Adventurous choice – Les Chatmeuses' Cotes de Nuits Villages,

Chilled Tomato Soup, Marinated Baby Mozzarella, Avocado Mousse Extra Virgin Lemon and Basil Oil 5.95

Wine suggestions:

First choice – Rosso di Toscana

Adventurous choice – Loire Sancerre

Chapel Down 'Deli' Board 8.95

A Selection of British Cured Meats, Terrines, Baked English Brie with Garlic and Thyme, Home made Picallili, Celeriac Salad

Wine suggestions:

First choice – Les Charmeuses' Cotes de Nuits Villages 2005

Adventurous choice – Cotes du Roussillon Blanc Centenaire 2007

Main Courses

Pan Fried Fillet of Sea Bream, Slow Cooked Baby Fennel, Baked Beetroot, Citrus Butter Sauce 14.95

Wine suggestions:

First choice –Chapel Down Flint Dry

Adventurous choice –Loire Sancerre

Roast Best End of New Season Park Farm Lamb, Baby Gem Lettuce, Roast Baby Artichokes, Fondant Potato, Nicoise Sauce 19.75

Wine suggestions:

First choice -- Rosso di Toscana

Adventurous choice – Les Charmeuses' Cotes de Nuits Villages

Pan Fried Fillets of South Coast Plaice, Tenterden New Potatoes with Chervil, Broad Beans, Pea and Morel Mushroom Ragout 14.95

Wine suggestions:

First choice – Lourensford Chardonnay

Adventurous choice – Springfield Sauvignon Blanc, Special Cuvee

Confit Duck Leg, Choucroute with Smoked Bacon, Caramelised Thyme Scented Potatoes, Madeira Cream Sauce 15.95

Wine suggestions:

First choice –Lorgarde Viognier

Adventurous choice – Valpolicella Superiore, Albino Armani

Roast Rib of Aldington Kentish Beef, Garlic Scented Woodland Mushrooms, Barkham Blue Cheese Dauphinoise, Watercress Mousse, Rosemary Roasting Juices 18.00 per person (for 2 to share)

Wine suggestions:

First choice -- Malbec Lorgarde,

Adventurous choice -- Rioja Crianza Tinto, Bodegas Tobia

Chicken, Leek and Ham Pie, Glazed Broccoli, Grain Mustard Sauce 14.95

Wine suggestions:

First choice – Lourensford Chardonnay

Adventurous choice – Rondo Regent Pinot Noir

Deep Fried Fillet of Cod in Light Curry Infused Chapel Down Beer Batter, Triple Cooked Chips, Crushed Peas, Tartare Sauce 15.25

Wine suggestions:

First choice – Chapel Down Bacchus

Adventurous choice – Miolo Fortaleza do Seival Pinot Grigio

Griggs of Hythe Poached Smoked Haddock, Bubble and Squeak, Poached Hens Egg, Bacchus White Wine and Lemon Butter Sauce 13.95

Wine suggestions:

First choice – Miolo Fortaleza do Seival Pinot Grigio

Adventurous choice – Special Cuvee' Sauvignon Blanc, Springfield

Side Dishes all at 2.95

Triple Cooked Chips
Barkham Blue Cheese Dauphinoise
Rocket and English Parmesan Salad
Buttered Tenterden New Potatoes, Chopped Garden Herbs
Runner Beans with Red Wine Shallot Butter
Grilled Citrus Infused Fennel

These are some of Our Local Kent Suppliers Which we are proud to use :

Food For Kent foodforkent.co.uk
Fresher By Miles fresherbymiles.com
Chart Farm Venison chartfarm.com
Gunn Butchers gunnbutchers.co.uk
Birling Estate Shoot
Maws in Hawkhurst Cheeses mawsforfinefoods.co.uk
Griggs of Hythe Fish griggsofhythe.com
Park Farm Butchers parkfarmbutchers.co.uk

Sunday Brunch at Chapel Down

12-4pm

Roast 12.95

Thursday Night is Live Music Night

3 Courses for 25.50

V = Vegetarian

If you have any dietary requirements or allergies please inform us.

All of our Ingredients are purchased daily. Please be understanding if something is unavailable.

To the best of our knowledge, no genetically modified ingredients have been used.

A service charge of 10% will be added to parties over 8.