

CHAPEL MARKET KITCHEN

OYSTER BAR & GRILL

	1	6	12
Maldon	3.2	17.5	32.5
Gallagher	4.2	23.5	42.5
Selection			39.5
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	1	2	6
Scallop over charcoal	12.5	22.5	59
Artichoke, mayonnaise	12.5		
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Olives, Amontillado	6.5		
Raclette	12.5		
Chistorra, crisps	12.5		
Cantabrian anchovies, vanilla butter	16.5		
Red wine toast, black truffles	36.5		
Egg salad x salmon roe x bottarga	18.5		
Preserved tuna, potato salad	19.5		
Pulled devon crab on toast	18.5		
Mixed bruschetta (prawns, squid, sardine)	18.5		
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Crudo misto	36.5		
Tuna tartare, caviar	44.5		
Cod roe tarama	12.5		
Sweet potato, ginger	9.5		
Labneh, fennel	12.5		
Endive salad	12.5		
Cavolo nero, feta	12.5		
Veal brain	18.5		
Blood sausage	15.5		
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Fresh yolk pasta, black truffles	44.5		
Pasta nero, yolk & bottarga	26.5		
Pasta sheets, ragu	26.5		
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	KITCHEN & GRILL		
Brussels sprouts, Comte	14.5		
Zucchini, payoyo	16.5		
Clams and iberico	25.5		
Calamari a la plancha	24.5		
Grilled sardines	25.5		
Couple of red mullets "Fish & Chips"	34.5		
Whole grilled red snapper	67.5		
Romanian style kebab	21.5		
Veal tongue, red wine	25.5		
Veal sweetbreads	29.5		
Beef skewer	32.5		
Beef fillet	38.5		
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	CHEESE & SWEET		
Tawny senior port, comte	16.5		
Selection of cheeses	17.5		
Creme caramel	8.5		
Chocolate mousse	11.5		

19th of February