

COFFEE

Espresso	2.60
Double Espresso	3.10
Americano	3.45
Latte	3.75
Cappucino	3.75
Flat White	3.50
Mocha	4.20
Macchiato	2.95
Hot Chocolate	4.00

BLACK TEAS

Gold Medal Tips	3.50
Darjeeling	3.80
Earl Grey	3.80
Decaff	3.50

GREEN TEAS

Japanese Cherry	3.80
Jasmine	3.80
Peppermint	3.80

FLAVOURFUL TEAS

Oriental Beauty Oolong	4.20
Pai Mu Tan White	4.20
Red Berry	3.80
Camomile	3.80

ICED DRINKS

Iced Lemon Tea	3.60
Iced Latte	3.75
Caramel Iced Latte	4.00
Vanilla Iced Latte	4.00

SOFT DRINKS

Coke	2.75
Diet Coke	2.75
Lemonade	2.75
Fanta Orange	3.25
Appletiser	3.25
J2O Apple & Raspberry	3.50
J2O Orange & Passion Fruit	3.50
Juices	3.00
Red Bull	3.50
Water 33cl	2.50
Water 75cl	4.50
Fruit Shoot	1.95
Fever-Tree Tonics	2.00
Fever-Tree Raspberry Lemonade	3.00
Fever-Tree Sicilian Lemonade	3.00
Fever-Tree Ginger Beer	3.00

LOW ALCOHOL

Thatchers Gold 0%	4.50
Koppaberg Strawberry & Lime 0%	4.50
Peroni 0%	4.50

DRINKS MENU

ALCOHOLIC BEVERAGE

COCKTAILS

THE NEW CHAPEL 8.50
Sweet mix of Bacardi, Dark Rum, orange and pineapple juice.

THE ASYLUM 9.50
Blended Scotch whisky with Amaretto.

ESPRESSO MARTINI 9.50
Sumptuous mix of Vodka, Kahlua and espresso.

PASSIONFRUIT MARTINI 9.00
Citrusy blend of Vanilla Vodka, Passoa, passion fruit syrup and sugar syrup.

APEROL SPRITZ 9.00
Zesty Aperol with Prosecco and soda.

MARGARITA 9.00
Famous mix of Tequila, Cointreau and lime.

MIMOSA 9.00
Sparkling Prosecco and orange juice, finished with Cointreau.

MALIBU BAY BREEZE 8.50
Malibu, cranberry and pineapple juice.

WHITE RUSSIAN 9.00
Silky Vodka and Kahlua topped with cream.

BLACK RUSSIAN 9.00
Classic mix of Vodka, Kahlua and Coke.

WINE 175ML | 250ML | BOTTLE

RED

Rioja 6.75 | 9.25 | 27.00
Merlot 6.50 | 8.75 | 25.00
Shiraz 6.60 | 9.00 | 26.00
Malbec 7.50 | 10.50 | 30.00

WHITE

Pinot Grigio 6.60 | 9.00 | 26.00
Sauvignon Blanc 6.75 | 9.25 | 27.00
Chardonnay 6.60 | 9.00 | 26.00
Chenin Blanc 6.50 | 8.75 | 25.00

ROSE

Savino 6.50 | 8.75 | 25.00
Zinfandel 6.40 | 8.50 | 24.00

SPARKLING

Prosecco Rosé 6.50 | 28.00
Prosecco 6.50 | 28.00
Moët 75.00
Bollinger 110.00

GLASS | BOTTLE

BEERS

Carling 4.90
Madri 5.60
Birra Moretti 5.90
Thatchers Gold 5.60
Level Head 4.90
Ice Breaker 4.90
Guinness 5.70
Estrella 0% 4.70

BOTTLED DRINKS

Peroni 4.50
Estrella Galicia 4.80
Corona 4.50
Brewdog Punk IPA 4.80
Rekorderlig Passion Fruit 4.80
Rekorderlig Wild Berries 4.80
Rekorderlig Strawberry & Lime 4.80
Greene King IPA 4.80
Abbot Ale 4.80

SPIRITS

25ml | 50ml

Baileys (50ml) 6.50
Passoa 4.50 | 8.00
Disaronno 4.50 | 8.00
Archers 4.50 | 8.00
Aperol 4.50 | 8.00

VODKA

Absolut 4.50 | 8.50
Smirnoff 4.50 | 8.50
Grey Goose 6.00 | 11.50

GIN

Bombay Sapphire 5.00 | 9.50
Gordons Fruity Gins 4.50 | 8.50
Tanqueray 4.70 | 9.00
Monkey 47 8.00 | 15.00
Hendricks 5.50 | 10.50

RUM

Malibu 4.50 | 8.50
Bacardi 4.50 | 8.50
Captain Morgan's Spiced Rum 4.50 | 8.50

WHISKEY

Haig Club Single Grain Scotch 6.00 | 11.00
Talisker Skye Single Malt 9.00 | 17.00
Jack Daniels 4.50 | 8.50
Famous Grouse 4.50 | 8.50
Drambuie 5.00 | 9.50
Jameson 4.50 | 8.50



BREAKFAST 10:30 - 14:00

ENGLISH BREAKFAST 9.95
Streaky bacon, Lincolnshire sausages, fried egg, mushrooms, half grilled tomato, beans, hash brown puffs and toast.

VEGETARIAN BREAKFAST (V) 8.95
Glamorgan sausages, fried egg, mushrooms, half grilled tomato, beans, hash brown puffs and toast.

VEGAN BREAKFAST (V, VG) 8.95
Vegan sausages, mushrooms, half grilled tomato, beans, hash brown puffs and toast.

BREAKFAST SANDWICHES

Served with a choice of white, malted bread or bap.

Streaky Bacon 3.95
Lincolnshire Sausage 3.95
Bacon and Sausage 4.95
Glamorgan or Vegan (V, VG) 3.95

TOAST & PRESERVE 2.45
Served with a choice of strawberry, blackcurrant, raspberry or marmalade

LUNCH 12:00 - 17:00**SANDWICHES**

Served with a choice of white or malted bloomer bread. Side salad and nachos.

HAM & MUSTARD
Ham, mustard, tomato and rocket 7.45

BRIE (V) 7.45
warm Brie served with caramelised onion chutney and rocket.

SALMON CLUB 9.45
Smoked salmon sandwich with cream cheese, cucumber, tomato and rocket.

CHICKEN CLUB 9.95
Chicken club sandwich with streaky bacon, crispy lettuce, tomatoes and mayo.

SAUSAGE & ONION 8.95
Award winning Lincolnshire sausage with pan fried onions, chilli jam and rocket.

VEGETARIAN SAUSAGE & ONION (V) 8.95
Vegan alternative available.
Glamorgan sausages with pan fried onions, chilli jam and rocket.

CHEESE SAVOURY (V) 7.45
Vegan alternative available.
Cheese, coleslaw, rocket and spring onions.

LIGHT BITES

SOUP OF THE DAY 5.95
Served with malted bloomer bread.

BRIE (V) 6.45
Golden fried Brie, served with chilli jam.

GOUJONS 6.45
Buttermilk and rosemary chicken goujons, served with garlic mayo.

NACHOS (V) 6.95
Vegan alternative available.
Topped with cheese, salsa, sour cream, guacamole and spring onions. Add red chillis and jalapeños for an additional 50p.

SALADS

CHICKEN & BACON SALAD 14.45
Mixed leaves with tomatoes, cucumber, red onion, red pepper and our house dressing. Topped with chicken breast, streaky bacon and a sweet balsamic glaze.

NACHO SALAD (V) 12.95
Vegan alternative available.
Baby gem lettuce, cherry tomatoes, red onions, spring onions, mixed with guacamole. Topped with nachos, grated cheese and sour cream.
Add chicken breast for an additional 2.00

SEAFOOD SALAD 14.45
Mixed leaves topped with prawns and smoked salmon. Finished with cherry tomatoes, cucumber and a prawn sauce.
Served with buttered malted bloomer.

JACKET POTATOES

Buttered and served with side salad.

Plain (V, VG) 4.95
Cheese (V) 5.95
Vegan cheese (V, VG) 5.95
Beans (V, VG) 5.95
Cheese and beans (V) 6.95
Vegan cheese and beans (V, VG) 6.95
Cheese and coleslaw (V) 6.95
Vegan cheese and coleslaw (V, VG) 6.95
Chicken and bacon mayo 7.95
Smoked salmon and cream cheese 7.95
Bacon, cheese and sour cream 7.45

KIDS SANDWICHES 4.45
Served with a choice of white or malted bloomer bread and nachos.

Ham, Cheese, Bacon or Sausage.



MAINS

LAMB SHANK 19.95

Slow cooked lamb shank, served on a bed of homemade mash, greens and mint gravy.

SAUSAGE & MASH 13.95

Vegan alternative available.

Award winning Lincolnshire sausages on a bed of homemade mash, greens and gravy.

VEGETARIAN SAUSAGE & MASH (V) 13.95

Glamorgan sausages on a bed of homemade mash, greens and gravy.

CHICKEN KIEV 14.95

With a buttery garlic filling and finished in a crispy golden breadcrumb coating. Served with new potatoes and salad.

MUSHROOM STROGANOFF (V) 13.95

Sliced mushrooms, onions and parsley cooked in a creamy sauce. Served with rice.

THAI COD AND PRAWN FISHCAKE 13.95

Made with potato, cod & prawns with subtle Thai spices. Coated in a paprika and parsley flecked crispy gluten free batter. Served with sweet chilli dip, new potatoes and salad.

OVEN BAKED SALMON 15.45

Served with new potatoes, tenderstem broccoli and cherry tomatoes. Topped with a lemon butter and white wine parsley sauce.

SPICYTHAI RED CHICKEN CURRY 15.45

Chicken breast cooked with coriander, cumin, red chilli, lemongrass and ginger. Finished with coconut milk and served with rice and prawn crackers.

PENANG CURRY (V, VG) 13.95

A fiery aromatic coconut sauce with cauliflower, green beans, mange tout and peppers. Served with rice.

CHICKEN, HAM HOCK & LEEK PIE 14.95

Shortcrust pastry filled with British chicken, slow cooked ham hock and leeks. Served with homemade mash, greens and gravy.

STEAK & ALE PIE 14.95

Shortcrust pastry pie with a filling of beef steak braised in ale. Served with homemade mash, greens and gravy.

STARTERS

SOUP OF THE DAY 5.95

Served with malted bloomer bread.

GOUJONS 6.45

Buttermilk and rosemary chicken goujons, served with garlic mayo.

BRIE (V) 6.45

Golden fried Brie, served with chilli jam.

RED VELVET PRAWNS 6.95

Tail on pink prawns coated in beetroot breadcrumb, served with lemon mayo.

NACHOS (V) 6.95

Topped with cheese, salsa, sour cream, guacamole and spring onions. Add red chillis and jalapeños for an additional 50p.

SALADS

CHICKEN & BACON SALAD 14.45

Mixed leaves with tomatoes, cucumber, red onion, red pepper and our house dressing. Topped with chicken breast, streaky bacon and a sweet balsamic glaze.

NACHO SALAD (V) 12.95

Baby gem lettuce, cherry tomatoes, red onions, spring onions, mixed with guacamole. Topped with nachos, grated cheese and sour cream.

Add chicken breast for an additional 2.00

SEAFOOD SALAD 14.45

Mixed leaves topped with prawns and smoked salmon. Finished with cherry tomatoes, cucumber and a prawn sauce. Served with buttered malted bloomer.

SIDES (V)

Seasoned Rustic Fries 3.95

Beer Battered Onion Rings 3.95

Mixed Side Salad 3.45

Homemade Coleslaw 3.45

Bloomer Bread and Butter 1.45

BURGERS

Served with seasoned rustic fries and homemade coleslaw.

SMASHED BEEF BURGER 14.45

Two 3oz patties served with cheese, lettuce, tomato, onion, gherkins and mayo. Add bacon for an additional 1.00. Add chillis for an additional 50p.

CHICKEN BURGER 14.45

Fried chicken breast served with cheese, lettuce, tomato, onion, gherkins and mayo. Add bacon for an additional 1.00.

VEGGIE BURGER (V) 13.95

Vegetable pattie made from lentils, carrots, mixed onions, garlic, cumin and coriander. Served with cheese, lettuce, tomato, onion, gherkins and mayo.

DESSERTS

SALTED CARAMEL CHEESECAKE (VG) 6.45

BELGIAN CHOCOLATE TRUFFLE (V, VG) 6.45

BLACKBERRY & APPLE CRUMBLE (V) 6.45

Served with custard or ice cream.

CHEESEBOARD (V) 7.95

A selection of cheeses, with crackers, grapes and onion chutney.

DESSERT OF THE DAY 6.95

KIDS MENU 2 COURSES 6.95

Served with chips and beans or peas.

Chicken bites.

Cheese burger or vegetarian burger.

Cheese or pepperoni pizza.

Sausage or vegetarian sausage and mash.

Chicken breast, mash and gravy.

KIDS DESSERTS

Ice cream with strawberry or chocolate sauce.

Brownie bites and ice cream.

Mini chocolate cheesecake (VG).



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Cappucino	3.75
Flat White	3.50
Mocha	4.20
Macchiato	2.95
Hot Chocolate	4.00

BLACK TEAS

Gold Medal Tips	3.50
Darjeeling	3.80
Earl Grey	3.80
Decaff	3.50

GREEN TEAS

Japanese Cherry	3.80
Jasmine	3.80
Peppermint	3.80

FLAVOURFUL TEAS

Oriental Beauty Oolong	4.20
Pai Mu Tan White	4.20
Red Berry	3.80
Camomile	3.80

BREAKFAST 10:30 - 12:00

ENGLISH BREAKFAST 9.95

Streaky bacon, Lincolnshire sausages, fried egg, mushrooms, half grilled tomato, beans, hash brown puffs and toast.

VEGETARIAN BREAKFAST (V) 8.95

Glamorgan sausages, fried egg, mushrooms, half grilled tomato, beans, hash brown puffs and toast.

VEGAN BREAKFAST (V, VG) 8.95

Vegan sausages, mushrooms, half grilled tomato, beans, hash brown puffs and toast.

BREAKFAST SANDWICHES

Served with a choice of white, malted bread or bap.

Streaky Bacon	3.95
Lincolnshire Sausage	3.95
Bacon and Sausage	4.95
Glamorgan or Vegan (V, VG)	3.95

TOAST & PRESERVE 2.45

Served with a choice of strawberry, blackcurrant, raspberry or marmalade

SUNDAY BREAKFAST MENU

STARTERS

SOUP OF THE DAY 5.95
Served with malted bloomer bread.

GOUJONS 6.45
Buttermilk and rosemary chicken goujons, served with garlic mayo.

BRIE (V) 6.45
Golden fried Brie, served with chilli jam.

RED VELVET PRAWNS 6.95
Tail on pink prawns coated in beetroot breadcrumb, served with lemon mayo.

MAINS

CHICKEN, HAM HOCK & LEEK PIE 16.95
Shortcrust pastry filled with British chicken, slow cooked ham hock and leeks. Served with roast potatoes, green beans, creamed cabbage, honey roast carrots and parsnips, Yorkshire pudding and gravy.

STEAK & ALE PIE 16.95
Shortcrust pastry pie with a filling of beef steak braised in ale. Served with roast potatoes, green beans, creamed cabbage, honey roast carrots and parsnips, Yorkshire pudding and gravy.

SMASHED BEEF BURGER 14.45
Served with seasoned rustic fries and homemade coleslaw. Two 3oz patties served with cheese, lettuce, tomato, onion, gherkins and mayo. Add bacon for an additional 1.00. Add chillis for an additional 50p.

CHICKEN BURGER 14.45
Served with seasoned rustic fries and homemade coleslaw. Fried chicken breast with cheese, lettuce, tomato, onion, gherkins and mayo. Add bacon for an additional 1.00.

VEGGIE BURGER (V) 13.95
Vegan alternative available.
Served with seasoned rustic fries and homemade coleslaw. Vegetable and lentils pattie with cheese, lettuce, tomato, onion, gherkins and mayo.

SUNDAY ROAST

Served with roast potatoes, green beans, creamed cabbage, honey roast carrots and parsnips, Yorkshire pudding and gravy.

ROAST CHICKEN SUPREME 16.95
ROAST DUCK BREAST 18.95
ROAST LAMB RACK 18.95
ROAST SILVERSIDE OF BEEF 17.95
OVEN ROASTED SALMON 16.95
MEAT-FREE ROAST (V) 16.95
VEGAN SAUSAGE (V, VG) 15.95

DESSERTS

SALTED CARAMEL CHEESECAKE (VG) 6.45

BELGIAN CHOCOLATE TRUFFLE (V, VG) 6.45

BLACKBERRY & APPLE CRUMBLE (V) 6.45
Served with custard or ice cream.

CHEESEBOARD (V) 7.95
A selection of cheeses, with crackers, grapes and onion chutney.

DESSERT OF THE DAY (V) 6.95

KIDS MENU 2 COURSES 6.95

CHICKEN BREAST
Roast potatoes, carrots, parsnips, peas, Yorkshire pudding and gravy.

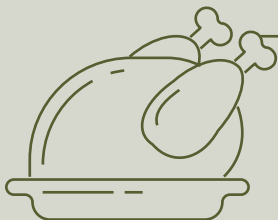
ROAST BEEF
Roast potatoes, carrots, parsnips, peas, Yorkshire pudding and gravy.

CHICKEN BITES
Served with chips and peas.

CHEESEBURGER or VEGETARIAN BURGER
Served with chips and peas.

SAUSAGE/VEGETARIAN SAUSAGE & MASH
Served with peas and gravy.

KIDS DESSERTS
Ice cream with strawberry or chocolate sauce. Brownie bites and ice cream.



GLUTEN FREE MENU

STARTERS

SOUP OF THE DAY 5.95
Served with buttered gluten free roll

NACHOS (V) 6.95
Topped with cheese, salsa, sour cream, guacamole and spring onions. Add red chillis and jalapeños for an additional 50p.

MAINS

PENANG CURRY (V, VG) 13.95
A fiery aromatic coconut sauce with cauliflower, green beans, mange tout and peppers. Served with rice.

CHICKEN & BACON SALAD 14.45
Mixed leaves with tomatoes, cucumber, red onion, red pepper and our house dressing. Topped with chicken breast, streaky bacon and a sweet balsamic glaze.

NACHO SALAD (V) 12.95
Baby gem lettuce, cherry tomatoes, red onions, spring onions, mixed with guacamole. Topped with nachos, grated cheese and sour cream.
Add chicken breast for an additional 2.00

SEAFOOD SALAD 14.45
Mixed leaves topped with prawns and smoked salmon. Finished with cherry tomatoes, cucumber and a prawn sauce. Served with buttered gluten free roll.

MUSHROOM STROGANOFF (V) 13.95
Sliced mushrooms, onions and parsley cooked in a creamy sauce. Served with rice.

THAI COD AND PRAWN FISHCAKE 13.95
Made with potato, cod & prawns with subtle Thai spices. Coated in a paprika and parsley flecked crispy gluten free batter. Served with sweet chilli dip, new potatoes and salad.

OVEN BAKED SALMON 15.45
Served with new potatoes, tenderstem broccoli and cherry tomatoes. Topped with a lemon butter and white wine parsley sauce.

DESSERTS

BELGIAN CHOCOLATE TRUFFLE (V, VG) 6.45

BLACKBERRY & APPLE CRUMBLE (V) 6.45
Served with custard or ice cream



VEGAN MENU

STARTERS

NACHOS (V, VG) 6.95
Topped with vegan cheese, salsa, guacamole and spring onions. Add red chillis and jalapeños for an additional 50p.

MAINS

PENANG CURRY (V, VG) 13.95
A fiery aromatic coconut sauce with cauliflower, green beans, mange tout and peppers. Served with rice.

SAUSAGE & MASH 13.95
Vegan sausages on a bed of mash and gravy. Served with greens.

NACHO SALAD (V) 12.95
Baby gem lettuce, cherry tomatoes, red onions, spring onions, mixed with guacamole. Topped with nachos and grated vegan cheese.

VEGAN BURGER (VG) 13.95
Vegetable patty made from lentils, carrots, mixed onions, garlic, cumin and coriander. served with vegan cheese, lettuce, tomato, onion, gherkin and vegan mayo, with seasoned rustic fries and vegan coleslaw.

DESSERTS

SALTED CARAMEL CHEESECAKE (VG) 6.45

BELGIAN CHOCOLATE TRUFFLE (VG) 6.45



FOOD ALLERGY DISCLAIMER

Please be advised that the following ingredients are used in our kitchen:
Milk and other dairy products, eggs, fish, shellfish, nuts, tree nuts, peanuts, pecans, walnuts, almonds, cashews, coconut, soy, soybean, lupin, mollusks, mustard, sesame, celery, sulfur dioxide (including sulfites) wheat and gluten.

Not all ingredients are listed on the menu and we cannot guarantee that our products are free from ingredients that may affect those with food allergies. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.

At The New Chapel we recognise the seriousness of food allergies and we recommend that you contact us before you place an order to inform us of any food allergies that you or your party may have. We reserve the right to decline any orders for clients with serious food allergies. The New Chapel will not assume any liability for adverse reactions to our products.