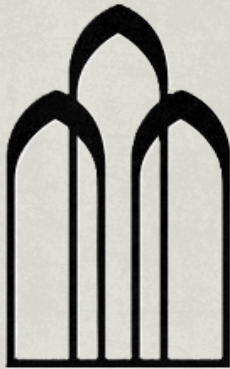


Menu



BREAKFAST

Available until 11:30am

English Breakfast (~V) 10.50

Streaky bacon, Lincolnshire sausage, fried egg, mushrooms, grilled tomato, beans, hashbrown puffs and toasted bloomer

French Toast (V) 6.95

Served with a dusting of cinnamon, sugar, maple syrup and fresh fruit

Breakfast Sandwich 5.00

Choose from streaky bacon (~GF), Lincolnshire sausage, egg (~GF) or Vegetarian sausage (V) on thick bloomer
Order extra items for £1.50 each

Chapel Breakfast (~GF) 9.50

Toasted bloomer with smashed avocado, streaky bacon, poached eggs and cherry tomatoes

Eggs Benedict 7.95

English Muffins stacked with poached eggs, hollandaise sauce and streaky bacon.
Make it Eggs Royale by upgrading to smoked salmon Additional £3.00

For Any allergies please inform our team or ask to see our allergy matrix

Cash tips are distributed equally between staff on shift and all card tips are distributed equally proportionate to hours worked

SMALL PLATES

* Bread & Olives (Ve) 5.95

* Hoi Sin Belly Pork Bites (GF) 7.45

Slow roasted and crispy belly pork bites tossed in hoi sin sauce

Nachos (GF)(V) 7.95

Topped with melted cheese, salsa, sour cream, guacamole and spring onions
Add Chicken £2.95

* Loaded Chicken Goujons (~Ve) 6.95

Salt & Pepper
Lightly spiced with fried onions and red pepper
Chicken Caesar
Drizzled with dressing and parmesan
Sticky BBQ

* Torpedo Prawns 7.45

Served with a garlic and parsley butter dipping sauce and lime

* Soup of the Day (V) 5.95

Homemade soup served with bloomer crust finger croutons

* Cauliflower Bites (Ve)(GF) 5.95

Crispy mustard seed coated cauliflower bites served with a chipotle mayonnaise

Goats Cheese and ChimiChuri (~GF)(V) 15.45

Ideal for 2 to share
Baked goats cheese served with chimichurri and ciabatta

Pan Fried Gnocchi (V) 8.75

Served in a creamy tomato and basil passata with ciabatta, salad garnish and parmesan
Add Chicken 2.95

SIDES

Chips (~GF) 3.95

Onion Rings (V) 4.50

Mixed Salad (V)(GF) 3.75

Extra Cheese (~Ve)(GF) 1.50

(V) : Vegetarian

(Ve) : Vegan

(GF) : Gluten Free

(~) : Can be tailored to requirement

* : Available as part of our Sunday offer

LUNCH

Sandwiches & jacket potatoes are available Mon - Sat 11:30pm - 3pm.

All served on white or malted bread with tortilla chips and side salad - upgrade to chips for £2.00

Brunch Muffin 8.95

Streaky Bacon, Lincolnshire sausage and fried egg on a toasted English Muffin

Steak and Onion Baguette 12.95

Flat iron steak with a red onion chutney served on a ciabatta.

Three Cheese Toastie (V)(~GF) 7.95

Mozerella, Emmental and Mature Cheddar melted with a rich onion chutney between two slices of toasted bloomer

Chicken Club (~GF) 10.95

Toasted bloomer with chicken, streaky bacon, mixed leaf salad, tomatoes and mayonnaise

Falafel Flatbread (V) 9.95

A folded flatbread stuffed with authentic Moroccan falafel, salad, hummous and minted yogurt

JACKET POTATOES

Served buttered with salad and coleslaw

Cheese & Bean(V)(GF)(~VG) 8.50

Beef Ragu 12.95

Katsu Curry (Chicken/Vegetable) 10.25

Smoked Salmon & Cream Cheese 11.50

SALAD & LIGHTS

Chicken and Bacon (~GF) 13.95

Served on a bed of mixed leaves with tomato, red onion, cucumber, olives, croutons and a balsamic glaze

Soy Halloumi (GF)(V) 15.45

Marinated halloumi served with buckwheat, broccoli rice, broad beans and fine green beans in a sweet mustard sauce

Red Pepper, Onion and Cauliflower (Ve)(~GF) 13.95

Roasted peppers, onions and crispy cauliflower bites served with mixed leaves, pickled cabbage and chipotle mayonnaise

Salmon & Orange (GF) 16.95

Salmon fillet served with radishes, fresh orange, mixed leaves, green beans and mixed olives

BURGER

All Served with coleslaw and seasoned chips

Available all day

Choose either:

- **8oz Premium Beef Burger**
- **Grilled Chicken Breast (GF)**
- **Crispy Fried Chicken**
- **Mountain Burger (V)(VG)**

Double up 4.50
Add Bacon 2.00

Choose your topping:

* Cheese (~Ve) 13.95

A classic served with burger sauce and salad

* Mushroom Stroganoff (V) 15.95

Our homemade creamy mushroom sauce and parmesan shavings

* Deluxe 16.75

Served with crispy onion, rich onion chutney, bacon, Emmental cheese, and onion ring

KIDS SET MENU

2 Courses 9.95

3 Courses 12.50

Garlic Bread

Mozzarella Sticks (GF)

Chicken

Breast (GF) or goujons (~Ve)

Sausage (~V)

Pizza

Cheese (V) or Pepperoni

Corn Dogs

With Ketchup

Served with chips or mashed potato, peas or beans

Brownie bites and ice cream

Ice cream with chocolate or strawberry sauce or both!

EVENING SPECIALS

Available from 6pm unless otherwise agreed

Katsu (~Ve) 13.95

Our authentic mild katsu sauce made with ginger and garlic. Slightly sweet served with panko fried chicken breast and steamed rice.

Lamb Flatbread 16.95

Flatbread dressed with hummus, lamb shoulder, mixed leaves and pickled cabbage and chimichurri dressing

Teriyaki Salmon (GF) 19.95

Marinated Salmon fillet with grilled tender stem broccoli, grilled vegetables and sesame noodles

Pork Belly (GF) 16.95

Slow Roasted with a creamy mustard gravy, sage and parmesan mashed potatoes, pancetta and grilled green beans

Flame Charred Beef Pappardelle 14.95

Pappardelle pasta tossed in charred pulled beef in a rich tomato sauce served with parmesan shavings

Sweetcorn Fritter Jambalaya (V) 14.45

Sweetcorn fritters served on top of a lightly spiced black bean jambalaya served with mixed salad and sour cream

GRILL

12oz Flat Iron Steak (~GF) 23.95

Served with chips, cherry tomatoes and a flat mushroom

**Add peppercorn sauce £3.00*

Add Hollandaise sauce £3.00

Wrapped Chicken (~GF) 14.95

A Classic butterflied chicken breast topped with bacon, BBQ sauce and melted cheese served with chips and homemade coleslaw

DESSERTS

* Raspberry and Gin Cheesecake (~Ve)(GF)(V) 9.25

Our favourite cheesecake served with raspberry coulis and cream

* Triple Chocolate Fondant (GF)(V) 8.95

Rich, soft centred chocolate fondant with white chocolate sauce and clotted cream ice-cream

* Banana Brulé (GF)(~Ve)(V) 6.95

Glazed sugared banana with granola, clotted cream ice-cream and salted caramel drizzle

* Honeycomb Charlotte (V) 8.50

Rich sweet honeycomb with white and dark Belgian chocolate truffle, caramel curls and dark chocolate shavings, on a chocolate sponge base.

* Crumble Tart (V) 6.45

Our homemade apple crumble in a crisp tart base served with icecream or custard

* Passionfruit Sundae (GF)(V) 7.95

A delicious mix of meringue, ice-cream, sweetened cream, passionfruit coulis and fresh passionfruit and a chocolate pencil

* Baileys Affogato (~GF)(V) 5.50

Stokes double espresso served with clotted cream ice-cream, baileys and amaretti biscuit

COFFEES

Irish Coffee 7.00

Whiskey, coffee and cream

French Coffee 7.00

Brandy, Amaretto, coffee, whipped cream

Spanish Coffee 7.00

Coffee liquor, rum and whipped cream

Or select a hot drink from our drinks menu

AFTERNOON TEA

Please order with at least 24 hours notice

Traditional (~GF)(~V) 18.95

Either one of a selection of Stokes' Coffee or one of our artisan loose leaf tea

Luxury (~GF)(~V) 34.95

With a miniature bottle of prosecco and one of our signature cocktails

Homemade Scones

Served with Cornish Clotted Cream and preserve

Finger Sandwiches

Choose From:

- Cucumber, cream cheese and Black Pepper (V)
- Coronation Chicken
- Smoked Salmon and Cream Cheese
- Mature Cheddar and Red Onion Chutney (V)(~Ve)

Selection of our favourite cakes

SUNDAY LUNCH

2 Courses £21.95

3 Courses £27.95

Any starters, main courses or desserts marked with a * are included in the offer

Served with honey glazed carrots and parsnips, and creamed cabbage, leeks and peas

Roast Chicken (GF)

Seared skin-on chicken breast served with roast potatoes, gravy and Yorkshire pudding

Steak and Ale Suet Pudding

A triumphant pie served with mashed potatoes and gravy

Pork Belly (GF)

Sage and clove Slow roasted Pork belly with mashed potatoes, gravy and Yorkshire pudding

10 oz Beef Short Rib (GF)

Slow roasted succulent short-rib in a peppered gravy and served with mashed potatoes and Yorkshire Pudding

+£8.00 Supplement

Beetroot Wellington (V)

A delicious Wellington served with roast potatoes and a creamy bechamel parsley sauce

Chestnut Roast (GF)(V)(~Ve)

Our luxury Chestnut stuffing roast with cranberries and pumpkin seeds served with roast potatoes, a bechamel parsley sauce and Yorkshire pudding

*Please note, GF options are Gluten free, excluding the Yorkshire pudding.
Please ensure your server is aware of any dietary requirements

Dog Menu

Snack Sausage £2.00

Dog Chew £4.25

Choose from buffalo, boar or rabbit

Dog's Dinner £6.50

Sausage, mash, peas and gravy

Dog Ice Cream £4.00

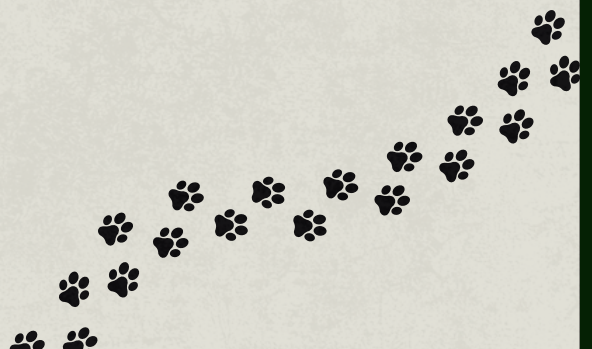
Vanilla, carrot and apple icecream for dog

Pawsecco £5.00

- Non-alcoholic and non-carbonated to make it a pet-friendly. Packed with vitamins, minerals and anti-oxidants.

Bottom Sniffer Beer £5.00

- Unique and refreshing dog treat packed with vitamins, minerals and anti-oxidants.



Drinks

HOT DRINKS

Barista

Espresso	2.70 / 3.20
Americano	3.55
Latte	3.85 / 4.60
Cappuccino	3.85
Flat White	4.25
Mocha	4.50
Macchiato	3.25
Hot Chocolate	4.25
Add Cream and Marshmallows	1.25
Add Syrup	0.75
Oat Milk	0.50

Tea

	Per Serving
Gold Medal Tips	3.50
Darjeeling	3.80
Earl Grey	3.80
Decaf	3.50
Japanese Cherry	3.80
Jasmine	3.80
Peppermint	3.80
Oriental Beauty Oolong	4.20
Pai My Tan White	4.20
Red Berry	3.80
Camomile	3.80

SOFT & BOTTLED

Soft Drink (Coke, Diet , Lemonade)	2.75 / 4.00
Sparkling Water	3.00
Fruit Juice	3.50
Fever Tree Drink	4.00
Fever Tree Mixer	3.50
J20	4.25
Fruit Shoot	2.75
Appetizer	4.25
Fanta	4.25
Red Bull	3.50
Belvoir (Raspberry/Elderflower)	4.00
Peroni	4.95
Corona	4.95
Rekorderlig	5.95
Bottled Cider 0%	5.95
Peroni 0%	4.95

SPIRITS

Mixers sold separately

Vodka

	25ml / 50ml
Smirnoff	4.00 / 6.00
Absolut	5.00 / 7.00
Grey Goose	6.50 / 8.50

Gin

Gordons	4.00 / 6.00
Warner's	6.00 / 9.00
Chase	5.25 / 8.00
Hendricks	6.00 / 9.00
Bombay Sapphire	5.00 / 7.50
Monkey 47	8.00 / 12.00
Tanqueray	5.00 / 7.50

Rum

Captain Morgan	4.00 / 6.00
Kraken	5.00 / 7.50
Malibu	4.00 / 6.00
Bacardi	4.00 / 6.00

Whiskey

Jameson's	4.50 / 6.00
Talisker	7.00 / 10.00
Famous Grouse	4.50 / 7.00
Jack Daniels	4.50 / 6.00
Sheep Dog	4.50 / 6.00

Liquors / Other

Archers	4.00 / 6.00
Baileys	6.50 (50ml)
Amaretto	4.00 / 6.00
Pimm's	5.50 (50ml)
Brandy	4.00 / 6.00
Tequila	4.00 / 6.00
Tequila Rose	4.00
Sambuca	4.00
Jägermeister	4.00

DRAUGHT

Half Pints available

Madri	5.95
Peroni	6.10
New Chapel Lager	4.95
Cruz Campo	5.50
Kronenbourg 0%	5.25
Neck Oil IPA	6.10
Guinness	5.95
Inches Cider	5.00
Guest Ale	Ask your server

Cocktails

£10.95 Each

CLASSIC

Espresso Martini

Vanilla Vodka, coffee liquor and Stokes espresso

Cosmopolitan

Vodka, Cointreau, cranberry juice, lime

French Martini

Chambord, vodka, pineapple juice

Margarita

Tequila, Cointreau, lime

Mojito

Bacardi, lime, sugar syrup and mint, soda

Amaretto Sour

Amaretto, lime, egg whites

Aperol Mimosa

Aperol, prosecco, orange juice

Bloody Mary

Vodka, tomato juice, tabasco, pepper, Worcestershire sauce

CHAPEL FAVOURITES

The Asylum

Kraken rum, amaretto, Cointreau

The New Chapel

Hendricks gin, cucumber, fresh mint, Earl Grey syrup, soda water

Can be made alcohol free

Passionfruit Margarita

Our fruity twist on the zesty tequila classic

Honey Bee

Bombay Sicilian Lemon Gin, Honey, Pineapple Juice, Lemon juice

Can be made alcohol free

Blush

Rhubarb gin, Pineapple juice, cranberry juice, strawberry syrup

Can be made alcohol free

Tall Dark and Handsome

Jack Daniels, Sheep Dog Peanut Butter Whiskey, Lime and coke

SEASONAL

Caramel Apple

Cider, Jack Daniels, caramel syrup & Apple Juice

White Russian

Vodka, coffee liquor and shaken cream over ice

Hot Toddy

Whiskey, Brandy, Cointreau, lemon, honey & orange garnish

Marzi-pine

Amaretto, Spiced rum & pineapple juice

Malibu Mai Tai

Malibu, spiced rum, pineapple juice, orange juice, and grenadine

Port Negroni

Port, Aperol and Gin over ice

Winter Berry Spritz

Raspberry Vodka, Chambord and ginger beer

FIZZ

£9.50 Each

Pimms Royale

Pimm's, prosecco, garnish

Kir Royal

Dark Raspberry Liquor, Prosecco

MOCKTAILS

£5.95 Each

Strawberry Daquiri

Strawberry puree, cranberry juice, lime

Mule

Ginger Beer, lime, soda

Gardeners Day Off

Elderflower tonic, apple juice, mint, lime, apple juice

Iced Tea Spritz

Choose either lemon or peach infusion tea with soda or lemonade and garnish

Wine

125ml glass of wine is available by specified request

175ml / 250ml / Bottle

Chenin Blanc

6.25 / 7.80 / 23.00

Bright, pale yellow, the nose is elegant and expressive with prominent aromas of tropical fruit, such as papayas and pineapple, complemented by citrus notes

Pinot Grigio

7.50 / 9.50 / 28.00

Aromas of white peach and green apple lead to a palate of crisp citrus and succulent ripe pear, with a subtle minerality

Sauvignon Blanc

7.95 / 9.75 / 29.00

New Zealand intensity with an abundance of blackcurrant, nashi pear and tomato leaf aromatics with underlying herbal nettle notes

Rioja

6.25 / 7.80 / 23.00

Cherry red and violet trim. Intense in the nose with aromas of red fruits, strawberry yogurt and fresh floral notes

Shiraz

7.00 / 9.25 / 27.00

Brimming with aromas of crushed black cherries, this Shiraz is smooth and textured, with dark chocolate and lively spices bursting through on the palate

Merlot

7.50 / 9.50 / 28.00

Soft and elegant with ripe damson fruit character, subtle tannin and a long elegant finish

Malbec

8.00 / 10.25 / 30.00

A delicious soft red with flavours of black cherries and plum with luscious hints of vanilla and a smokiness from a bit of time in oak

White Zinfandel

6.25 / 7.80 / 23.00

Anciens Temp

6.50 / 8.40 / 25.00

Hints of green apples and bright aromatic characteristics on the nose, with crisp fruit on the palate

200ml / Bottle

Prosecco

9.50 / 32.00

Prosecco Rosé

35.00

Moët

110.00

Bollinger

145.00

Weekly Offers

Two for £20

Every Monday and Tuesday evening on main courses priced below £15

*Please note other dishes will be subject to a minor surcharge

Free Venue Hire

When you hit our minimum spend. Enquire at info@thenewchapel.com

Happy Hour

Wednesday - Saturday 5pm - 7pm

241 Cocktails

33% Off Wine

Doubles for singles

Blue Light Discount

Wednesday - Saturday after 6pm

10% off food and drink

10% off event ticket prices

Valid for 4 people

Subject to availability. T&C Apply

WHITE

RED

ROSÉ

SPARKLING



THE NEW CHAPEL

TEAROOM & VENUE

Book in for lunch, evening meals & tickets online at thenewchapel.com
Hines Avenue, Sleaford, NG34 8ZW

Burlesque & Cabaret Night

Aug 16th 7pm
18+ £15



Brace yourselves for an amazing evening of performances from a host of cabaret and burlesque acts. Lower the lights, grab yourself a drink and don't forget to book in early for a bite to eat to make a full evening!

Las Vegas & Casino Evening

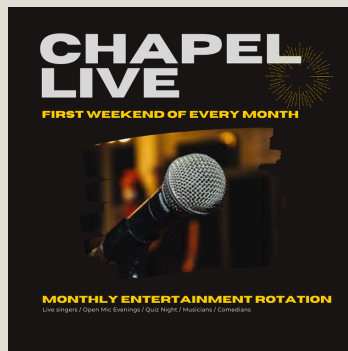
Sept 20th 8pm
£30



A showstopping evening of entertainment with showgirls, Elvis tribute and casino tables (Poker, Blackjack and Roulette). Are you feeling lucky? A bottle of champagne for the biggest winner on the night!

Chapel Live: Open Mic

Aug 2nd 8pm



After a great open mic in February we welcome back old and new performers from in and around Sleaford. From music to comedy, poetry to magic. Fancy a space? - Email info@thenewchapel.com

Greek Night

Aug 30th 7pm



Holding onto the last of the late night summer evenings. Our 3 course Mediterranean evening inter-dispersed with entertainment and maybe a plate smash or two! Book your table today!

Chapel Live: Fun House Comedy

Oct 4th £12.50 Early Bird
8pm £15 Standard



Founded in 2003, by Nottingham comedian Spiky Mike, our award-winning comedy shows are renowned for having very friendly audiences and a wonderful atmosphere. Full Line up is on our website

Club Tropicana Murder Mystery

Oct 18th 7:30pm
18+ £40/person



Back by popular demand. This interactive murder mystery includes a 3 course buffet and this time we will be getting into the 80's swing of things where we ask, could the murderer be you?!

Chapel Live: Halloween Bizarre

Oct 31st 7pm - 12am
£10/person



Our Halloween club night. Lights, DJ and something a little bit spooky. Expect some weird and wonderful treats throughout the evening

Bring your party to a party

Interested in getting in there early? Bookings now open for Christmas parties. Whether you a team of 3 or 103! Every Thursday, Friday and Saturday Night in December we have either live entertainment or DJ's to get you into that festive vibe!





THE NEW CHAPEL

TEAROOM & VENUE

Book in for lunch, evening meals & tickets online at thenewchapel.com
Hines Avenue, Sleaford, NG34 8ZW

Festive Menu

STARTERS

Whipped Brie (V)

Whipped and creamy brie served topped with honey, cinnamon and candied pecans to spread over crusty bread

Wild Mushroom Soup (V)

Homemade creamy soup served with our signature bloomer croutons

Ham Hock Terrine

A cold pressed herby cured ham terrine served with a tangy piccalilli, salad garnish and crusty bread

Bloody Mary Prawn Cocktail

King prawns in a seasoned tomato and vodka sauce served with crusty bread, avocado, lemon and celery

Chilli Cranberry Chicken Wings (GF)

A sweet and spicy combination served on a bed of mixed leaves

MAINS

Turkey Ballotine

Stuffing encased in Turkey breast and wrapped in bacon served with seasonal vegetables, Yorkshire pudding, roast potatoes and gravy

Beef Brisket

Slow Roast carved beef brisket with all the trimmings

Beetroot Wellington (V)

Our festive beetroot mix encase in pastry and served with seasonal vegetables and a creamy parsley sauce

Chestnut Roast (V)(GF)

A mix of rice and mushroom topped with cranberry, pumpkin seeds and chestnut pieces. Served with seasonal vegetables and a cream and parsley sauce

Hog Roast Burger

A Slow roasted and shredded pork shoulder served with stuffing and apple sauce in our brioche bun with chips, coleslaw and dipping gravy

Parsnip and Chorizo Seabass (GF)

Pan seared seabass served on a bed of roasted, parsnips, chorizo and new potatoes

Lamb Christmas Curry (GF)

A warmingly spiced and slow cooked lamb curry with coconut and cranberry rice

2 COURSES £29.95
3 COURSES £37.50

DESSERTS

Gingerbread Brulé

Gingerbread spiced set custard with a traditional sugar snap top

Sticky Toffee Christmas Pudding (V)

Served with your choice of ice cream or custard

Bailey's Giant Profiterole

Chocolate topped Choux pastry filled with vanilla Chantilly mouse with chocolate sauce and baileys

Black Forest Fondant (V)(GF)

Dark, indulgent chocolate fondant served with black cherry compote and vanilla ice-cream

Lemon Meringue Roulade (V)(GF)

Soft meringue rolled around Sicilian lemon curd and cream

SIDES

Pigs in Blankets £4.50

Side Salad £2.95

Onion Ring £3.95

Hot Drink and Mince Pie £6.50

FESTIVE COCKTAILS

Snowball

Advocaat, Lemonade, Lime and cherry

Gingerbread Martini

Gingerbread liquor, vanilla vodka, baileys

White Russian

Vodka, coffee liquor and cream over ice

Mulled Wine

Mulled wine with cinnamon, orange and brandy or cointreau

Some dishes maybe altered for dietary requirements. Price includes entertainment every Thurs - Sat evening in December.

Bring your party to a party

Every Thursday, Friday and Saturday Night in December we have either live entertainment or DJ's to get you into that festive vibe!

Also interested in a registering for our Christmas Day mailing list to be the first to reserve a table once details are announced?

Contact: info@thenewchapel.com

Military Wives Choir

Dec 14th
7pm

Free (Charitable donations Welcome)



The amazing ladies of the Military Choir grace the New Chapel again for a festive evening of carols and performances. Perfect for getting in the festive mood!

Gary Starr Pantomime

Dec 16th
£5 - £15

7pm



The start of a new tradition. The amazing touring professional pantomime company Gary Starr are bringing their newest pantomime. A real treat for the whole family!

Xmas Drag Brunch

Dec 6th

12pm - 4pm

£40pp



After the sell out success of our first Drag Brunch in July, we have been inundated with requests to bring it back again for Christmas. Shows, singalongs, breakfast buffet and 90 minutes of unlimited alcohol.

NYE @ The Chapel: Speakeasy

Dec 31st
8pm

£20 - £45



Jazz and swing party bands, dancers, secret cocktails, balloons drops, welcome drinks, VIP Lounge with a buffet and waiter service upstairs, late night disco & more! Get in to the 1920's swing of it and really dress to impress