

CHAPEL HOUSE FARM

CONCERTS FOR CRASWALL MENU

Pre-booking essential. tel:01981 510 590 or email: caepound@me.com

Appetizers...

A selection of mixed olives, £3.50

A combination of varieties, the best quality from small producers, soaked and marinated by us with our own blend of home-grown herbs.

and a mix of antipasti, £3.50

A selection of Mediterranean marinated vegetables, pickled delicacies and sun-dried specialities freshly prepared by us using garlic, herbs and olive oil.

Starters...

Calzone pizza, fire roasted stuffed with home smoked cheddar, wild watercress and red onion. £6
Garlic and herb flat bread with a seasonal pesto dip and sweet pepper tapenade. £6

SOURDOUGH PIZZAS

Using our own flour from home grown heritage varieties of wheat and cooked in our traditional wood fired farmhouse oven.

Margherita, £9

Crispy based pizza topped with mozzarella and our house tomato sauce, optional additions of salsa verde and/or home-grown chilli.

House Special, £12

Fire roasted red peppers and harissa marinated minced lamb from our flock of pasture fed sheep, topped with mozzarella, an optional addition of home-grown chilies and spicy infused oil.

Pizza Blanca, £11

White parmesan roux-based pizza topped with fresh garden rocket, mozzarella, home smoked olive oil and cracked black pepper.

Wild Foraged, Greens and Ragstone, £13

Wild foraged leaf salsa verde, sweet roasted pepper, red onion and Neal's Yard goat's cheese topped with our own fresh garden leaves.

Pudding to finish...£3

Home baked chocolate and beetroot brownies made with our own flour.

Also available: Local beer, gin, cider, juice, wine and other excellent accompaniments for dinner.

We are devoted to creating quality and delicious food. We grow, make and forage as many of our ingredients as possible, blending them carefully with quality produce from other farmers to create our uniquely blended and healthy menu.

We grow our own heritage flour and bake in our original wood fired farmhouse bread oven.