

CHILLED DRINKS

Cornish Mineral Water	£1.60
Still/Sparkling	
Luscombes Wild Elderflower Bubbly	£2.70
Coca Cola / Diet Coke	£2.70
Luscombes Sicilian Lemonade	£2.70
Fanta	£2.70
Luscombes Hot Ginger Beer	£2.80
Luscombes Orange Juice	£2.70
Luscombes Devon Apple Juice	£2.70
Fresh Cornish Milk	£1.60
Milkshakes	£4.00
Made using Cornish milk and ice cream.	
Salted Caramel	
Strawberry	
Chocolate Chip	
Banana	
Smoothies	£4.00
Carrot, orange & mango	
Perfect to boost energy	
Strawberry, peach & papaya	
Refreshing	
Acai, blueberries & strawberries	
Great for a detox	

BEERS AND WINE

We are licenced to serve alcoholic beverages with food in the restaurant. We offer a small selection of premium spirits and mixers. Please ask a member of staff for more information on spirits.

House wine	125ml £4.50	175ml £5.50
White, Red, Rosé.		
Cornish Orchards Cider	500ml £4.50	
5.0% ABV		
Harbour Daymer Extra Pale Ale	330ml £3.95	
3.8% ABV		
Harbour Helles Lager	330ml £3.95	
4.5% ABV		
Harbour Cornish Bitter	330ml £3.95	
4% ABV		

GF - Gluten free
GFO - Gluten free option
V - Vegetarian
VE - Vegan
DF - Dairy free

We can offer gluten free products, however they are **NOT** made in our kitchen.

Chapel Café

is a small, family owned café

We work hard to bring you the best produce and source as many of our ingredients and services from local farms, boats, businesses and suppliers.

OUR HOMEMADE SAUCES

Ketchup – Red onion, fennel, garlic, celery, ginger, chilli, basil, coriander seeds, cloves, tomatoes, red wine vinegar, soft brown sugar, water.

Brown Sauce – Apples, plums, dates, tomatoes, celery, onions, garlic, malt vinegar, soft brown sugar, star anise, cayenne pepper, salt, white pepper, nutmeg.

Mayonnaise – Dijon mustard, white wine vinegar, egg yolks, salt, pepper, garlic, rapeseed oil.

Honey & Mustard Dressing – Red onions, parsley, honey, white wine vinegar, coarse grain mustard, rapeseed oil, salt, pepper.

Tartare Sauce – Red onion, capers, cucumber, homemade mayo (as above), lemon juice, lemon zest, parsley, dill, tarragon.

All our sauces are gluten free and made in our kitchen.

LOCAL FOOD & DRINK HEROES

Dennis Knight Fishmongers - Port Isaac
Just Shellfish - Port Isaac
Williams Butchers - Wadebridge
Olfactory - Penryn
Barnecutt Bakery - Wadebridge
Williams Dairy - Wadebridge
Rogers Own Jams - Mawgan Porth

Why not book

Chapel Café

for your celebration?

We are now taking bookings for private evening parties.

We are happy to accommodate all types of different events, from family get-togethers, birthdays or anniversary dining to your own private quiz!

From 15-30 people, price dependent on your requirements.

Give us a call on

01208 881300

to discuss function ideas, menus and prices.

ABOUT OUR COFFEE

We specialise in locally roasted, ethically-sourced coffee from Olfactory Coffee Roasters. Our staff are fully trained to ensure you get a great cup of coffee every time.



From their roastery in Penryn, Cornwall, the team at Olfactory focuses solely on quality and strives to produce a product which honours both the farmers who originally grow the beans, and the people who drink the final brew.

Olfactory have created a high-quality blend that is tailored specifically for Chapel Café in Port Isaac to complement our extensive menu of Cornish produce.

We are open 7 days a week.

01208 881300

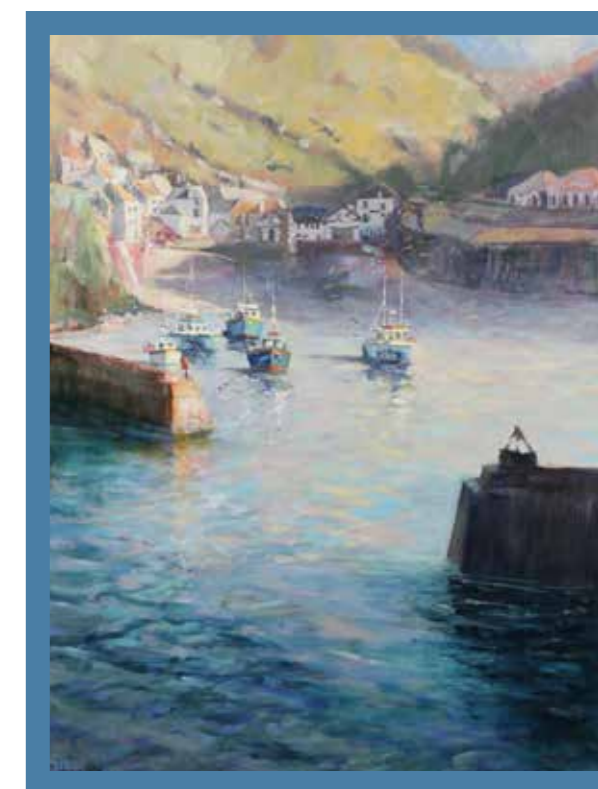
info@chapelcafe.co.uk

www.chapelcafe.co.uk



Chapel Café

Café Menu



PORT ISAAC POTTERY
A FAMILY BUSINESS SINCE 1996

BREAKFAST

served until 11.30am

Full Cornish Breakfast	£9.50
Award winning Williams Butcher's sausage, Cornish hogs pudding, smoked back bacon, free range Cornish fried egg, thyme roasted tomato, Portobello mushroom, Heinz beans and buttered granary toast.	
Small Cornish Breakfast	£6.50
Award winning Williams Butcher's sausage, smoked back bacon, free range Cornish fried egg, Heinz beans and buttered granary toast.	
Vegetarian Breakfast (V)	£7.50
Sliced avocado on granary toast served with thyme roasted tomato, Portobello mushroom, free range Cornish fried egg and a homemade homity bon bon.	
Bacon & Tomato Sandwich	£4.95
Award winning Williams Butcher's smoked back bacon on locally made bread.	
Sausage Sandwich	£4.95
Award winning Williams Butcher's pork sausages on locally made bread.	
Beans on Toast	£4.95
Barnecutt's buttered multiseed or white toast & Heinz beans.	
Croissants	£3.95
Two locally made croissants served with Cornish strawberry conserve and Cornish butter.	
Toast	£2.50
Two slices of Barnecutt's white or multiseed bread with Cornish strawberry conserve and Cornish butter.	

Please see our specials board for our chef's daily favourites.

We are open 7 days a week.
01208 881300
info@chapelcafe.co.uk
www.chapelcafe.co.uk

LUNCH

Homemade Soup (V, GF, GFO & DF)	£6.50
Made by our chefs using fresh local ingredients. Our soups are gluten free, dairy free and vegetarian and can be served with a gluten free roll. Please see our specials board for today's soup.	
Smoked Mackerel Pate	£9.50
Homemade smoked mackerel with dill and wasabi served with hot buttered toast and caramelised red onion jam & dressed salad.	
Roasted Vegetable Frittata (V)	£8.95
A wedge of frittata made with herb roasted medley of vegetables with Davidstow Cheddar, dressed salad and fennel coleslaw.	
Ploughman's Lunch	£10.95
Davidstow Cheddar with local ham, balsamic pickled onions, tomatoes, granary bread and a pineapple chutney.	
Superfood Salad (V, GF & DF)	£8.25
A blend of fresh leaves, baby leaf spinach, tomatoes, avocado, pickled cucumbers, organic bean sprouts, home toasted seeds and a pomegranate and lime dressing. Add smoked salmon - £2.25 Add prawns (Marie Rose optional) - £2.25	
Smoked Haddock & Lemon Fish Cakes	£11.50
A blend of smoked haddock, potato, lemon and parsley rolled in Japanese breadcrumbs, deep fried and served with wasabi mayo and a dressed salad.	
Fish, Chips & Mushy Peas	£12.50
Our handmade hake fish goujons coated in panko breadcrumbs and served with homemade ketchup.	
Fresh Pasties (Daily)	£9.00
With a side salad & chips - when they're gone they're gone!	

BAKED JACKET POTATO

All potatoes are served with butter and seeded salad.

Jacket Potato with butter	£6.50
Baked Beans	add £1.00
Cheddar	add £1.50
Ham	add £1.50
Tuna Mayo	add £1.50
Prawn Marie Rose	add £2.50
Fennel coleslaw	add £2.00

SIDES

Chips	£3.00
Fennel coleslaw	£1.50

SANDWICHES

All our sandwiches are served on multi-seeded brown or farmhouse white bread. A gluten free roll, wrap or dressed salad is available on request.

Homemade Award Winning Hake Fish Finger Sandwich	£9.95
With Chef's own tartare sauce.	
Atlantic Prawn Sandwich	£8.95
With marie-rose sauce.	
Cornish Cheddar and Ham	£7.95
With tropical chilli relish.	
Tuna	£7.95
With homemade mayonnaise.	
Bacon and Avocado	£8.95
With homemade mayonnaise.	
Roasted Portobello Mushroom, Spinach and Avocado	£7.95
Smoked Salmon and Cream Cheese Bagel	£8.50

LITTLE SHRIMPS

suitable for ages 8 & under

Fish Fingers, Chips & Beans or Salad	£5.75
Homemade hake fish fillet fingers from Port Isaac fishmonger.	
Sausage, Chips & Beans or Salad	£5.75
Child's Half Sandwich	£5.50
Ham or cheese. Served with a handful of chips or dressed salad.	
Child's Half Jacket	£5.75
With cheese & beans.	

CREAM TEA

served all day

Homemade Cornish Cream Tea	£5.95
A pot of tea for one and a large homemade scone with Boddington's jam and Williams clotted cream.	
Savoury Cream Tea	£5.95
A pot of tea for one, two homemade cheese scones, red onion jam & cream cheese.	
Gluten Free Cream Tea	£5.95
A pot of tea for one and a gluten free Scone from Barncutts Bakery with Boddington's jam and Williams clotted cream.	

ICE CREAM

1 scoop of Cornish Ice Cream	£1.50
Served with a wafer & sauce.	

COFFEE & TEA

Espresso	£2.30
Made by forcing hot water under pressure through finely packed ground coffee - 3oz	
Macchiato	£2.40
Like an espresso but 'stained' with a little bit of foam - 3oz	
Flat White	£2.80
Consists of a double espresso with velvety micro-foamed milk. Strong - 6oz	
Caffè Latte	£2.85
A double espresso made with velvety, micro-foamed milk - 8oz	
Cappuccino	£2.95
Stiff steamed milk poured over a double espresso - 8oz	
Americano	£2.80
A double espresso added to hot water served black or with hot or cold milk - 8oz	
Caffè Mocha	£2.95
A double espresso combined with steamed micro-foamed milk and topped with chocolate shavings.	

Decaffeinated coffees are available.
Soya milk is available: 50p surcharge.

Pot of Tea for One	£2.30
Cornish Smugglers Brew, Twinings Earl Grey, Twinings Decaff.	
Cornish Flavoured Teas	£2.60
See our tea menu.	
Speciality Hot Chocolate	£2.95
Our hot chocolate is made with Peruvian dark & white chocolate pieces which is melted and mixed with steamed milk - 8oz Add marshmallows and cream - £1.00	
Children's Hot Chocolate	£2.20
As above but smaller. Add marshmallows and cream - £1.00	

CAKES

A slice of our lovely cake	£3.00
Please see our specials board.	

