

La Chapelle

Set Lunch Menu £75 per person

(* Available Monday to Sunday, Lunch only)

Please select one starter, one main course, and one dessert from the below choices to create one set menu for your entire party.

Dietary requirements and allergies will be catered for separately.

Champagne & Canapés reception

One glass of Champagne + 3 canapes per person

NV Champagne Galvin "Grande Réserve" Brut + Chef's Selection of Canapés £31pp

NV Beaumont des Crayères, Grand Rosé Brut + Chef's Selection of Canapés £36pp

NV Drappier 'Carte d'Or', Brut + Chef's Selection of Canapés £40pp

Starters

Charred Watermelon Gazpacho, Pickled Datterino, Kimchi, Bull's Heart Tomato

Liver Royal, Macerated Cherry, Espelette Pepper, Popcorn, Dark Chocolate

Stone Bass Cheviche, Soy, Fresh Hazelnut, Pickled Girolle, Shallot Chutney

The menu is subject to change, based upon seasonality and availability of produce

VAT is included at the current rate

16% discretionary service will be added to your bill

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Main Courses

Seafood Fregola, Preserved Lemon, Wild Rocket, Bottarga

Take On A "Cassoulet" Ibaiama Pork Belly, Cannelini Beans, Miso Aubergine

Corgette Flower In Escabeche, Broad Beans, Plankton, Dill Vinaigrette

Desserts

Ivoire White Chocolate Mousse, Yuzu, Camomille, Honey

Apricot & Lime Granita, Goat Cheese Panna Cotta, Eldelflower, Sesame Tuille

"Daiquiri", Gariguette Strawberry, Vodka, Lemon Verbena

Selection of French Farmhouse Cheeses £24.50 per portion (suitable for 2 guests)

Coffee & Handmade Petit Fours £7 pp

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