

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.

Starters

Courgette flower in escabeche, quinoa, plankton, sundried tomato

Cured Cornish bream, watermelon, crab emulsion, water kimchi, nettle oil

Foie gras "Negroni", candied orange, Campari bitter, cocoa soil

Main courses

Pan fried skate, squid ink, Borlotti bean en casserole, saffron foam, samphire

Corn-fed chicken ballotine, Bayonne ham, "aubergine parmigiana", wild rocket

36 months aged parmesan risotto, preserved lemon & black truffle

Desserts

Forêt noir cheesecake, cherry, Ariaga dark chocolate, green shiso

Apple tarte Tatin, Calvados caramel & crème fraîche

"Daiquiri", Gariguette strawberry, vodka, ginger

Selection of French Farmhouse Cheeses £19.50 per portion (suitable for 2 guests)

Coffee & Handmade Petit Fours £6 pp

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