

La Chapelle

Desserts

Mandarin soufflé, dark chocolate sorbet £13.00

2014 Brachetto d'Aqui, Piedmont, Italy £8.50

Apple tarte Tatin, Normandy crème fraîche £12.50

2013 Tokaji 5 Puttonyos "Blue Label", Royal Tokaji, Hungary £18.50

Banoffee cheesecake & Manjari chocolate ice cream £12.00

Sherry Alvear Pedro Ximenez Solera 1927 £12.00

Valrhôna caramelia chocolate pannacotta, poached quince, honeycomb
& sugar pecans £9.50

2013 Muscat de Beaumes-de-Venise Paul Jaboulet Aîné, Rhône, France £9.75

Hot Valrhôna chocolate fondant & cherry sorbet £12.50

2014 Banyuls « Rimage », Les Clos de Paulilles, Dom. Cazes, France £9.25

Selection of French farmhouse cheeses £16.50

A flight of three wines carefully selected by the sommeliers £9.50

Truffle Brie de Meaux, mâche salad & walnuts £16.50

1996 Colheita, Barros, Portugal £12.75

Galvin: A Cookbook de Luxe

The critically acclaimed first cookbook by the UK's only Michelin-starred chef brothers' including recipes from their award winning collection of restaurants in London and Edinburgh

"I love eating the Galvin brothers' dishes. Use this book and you will too!" Raymond Blanc

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