

La Chapelle

MENU GOURMAND

Lasagne of Dorset crab, beurre Nantais & pea shoots

2016 Txacoli, Hirutza, Hondarribia, Spain

∞

Ballotine of Landes foie gras, burnt orange, granola & brioche

2015 Riesling "Glantzberg", Roland Schmitt France

∞

Wild mushroom risotto, Winter truffle & fine herbs

2016 Sauvignon Blanc, Churton, Marlborough, New Zealand

∞

Steamed Cornish brill, Jerusalem artichoke purée, artichokes barigoule & Bayonne ham

2016 "Ovilos", Biblia Chora, Greece

∞

Tagine of Bresse pigeon, couscous, confit lemon & harissa sauce

2013 Öküzgözü, Kayra, Turkey

∞

Truffle Brie de Meaux, mâche salad & walnuts

1996 Barros, Colheita, Portugal

∞

Apple tarte Tatin, Normandy crème fraîche

2012 Zibibbo, Morsi di Luce, Florio, Sicily

Menu £85

With selected Sommelier wine pairing £144

The Paul Jaboulet wine pairing is also available £165



This menu is designed for the enjoyment of all guests at the table, available 12-2pm & 6-8:30pm

Menu Du Chef

Velouté of salt baked celeriac & truffle sabayon

Mille-feuille of smoked & poached salmon, horseradish cream

Terrine of Highland game, spiced fruit purée & orange

∞

Wild mushroom risotto & fine herbs

Seared fillet of seabream, braised endive, light curry & raisin dressing

Beignet of pheasant, Bourguignon garnish & pomme purée

∞

Hot Valrhôna chocolate fondant & cherry sorbet

Pumpkin tart, ginger & toasted almond ice cream

Vacherin Mont d'Or & crispy baguette

2 courses ~ £34.00, 3 courses ~ £38.00

Lunch & Dinner (6:00-7:00)

All our breads are baked in the restaurant from French organic flours

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Starters

Lasagne of Dorset crab, beurre Nantais & pea shoots £22.50

Ballotine of Landes foie gras, burnt orange, granola & brioche £19.50

Cured Loch Duart salmon, fennel, avocado purée & ruby grapefruit £19.50

Textures of heritage beetroot and raspberry, goat cheese mousse, gingerbread & hazelnuts £15.50

Carpaccio of Cumbrian beef, pickled shimeji & truffle emulsion £16.50

Tartare of Yellowfin tuna, rainbow radish & wasabi mayo £18.50

Velouté of chestnuts, chestnut gnocchi & Alsace bacon £14.50

Main Courses

Wild mushroom risotto, Winter truffle & fine herbs £34.50

Roast fillet of cod, saffron potatoes, sea herbs & bouillabaisse flavours £28.50

Steamed Cornish John Dory, Jerusalem artichoke purée, artichokes barigoule & Bayonne ham £39.00

Roast chateaubriand of Cumbrian beef, truffle pomme mousseline, bone marrow & artichokes £42.00

Roast loin & slow cooked Hampshire venison, butternut squash, chestnuts & jus grande veneur £34.50

Breast of Highland pheasant, choucroute, roast salsify & trompettes £28.50

Tagine of Bresse pigeon, couscous, confit lemon & harissa sauce £36.50

Assiette of Herdwick lamb, heritage carrots & black garlic £34.50

VAT is included at the current rate

12.5% discretionary service will be added to your bill

Please let the manager know of any allergies or dietary requirements