

La Chapelle

Starters

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

Chilled Charentaise melon soup, poached langoustine & fresh almonds £25.50

Ballotine of Var salmon, avocado cream & Royal Oscietra caviar on toast £22.50

Pressed terrine of foie gras, Suffolk chicken, apricot & pain d'épice £21.50

Wye Valley asparagus, confit duck egg yolk & Summer truffle £19.50

Main Courses

Fillet & slow cooked rib of Cumbrian beef, watercress, potato crumb & alliums £44.50

Tagine of Bresse pigeon, couscous, confit lemon, aubergine purée & harissa sauce £42.50

Cannon of Cornish lamb, lamb fat rosti, courgette & basil purée, stuffed courgette flower £42.50

Roast tranche of Icelandic cod, Jersey royals, Wye Valley asparagus & hazelnuts £32.50

Risotto of wild garlic leaf, broad beans, fresh morels & black garlic purée £30.00

Desserts

Apple tarte Tatin & Normandy crème fraîche £13.50

Raspberry soufflé, crumble & milk ice cream £14.50

Pavé of Manjari Valrhona chocolate, caramelia ganache & milk ice cream £10.50

Saint-Marcellin, walnut, raisin crouton & pickled walnut £15.50

Kentish strawberry cheesecake & basil sorbet £12.50

Selection of French farmhouse cheeses £16.50

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

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