

La Chapelle

VEGAN MENU GOURMAND

Chilled Charentais melon soup, basil & fresh almonds

NV Vouvray Brut Dilletante, Pierre Bréton, Loire, France

∞

Wye Valley asparagus, roast hazelnut pesto & Summer truffle

2019 Malvazija Istarska 'Alba', Matošević, Istria Croatia

∞

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

2019 Baglio Antico Catarrato, Sicily Italy

∞

Lasagne of Jersey Royals, watercress & borage

2018 Davenport 'Horsemonden, East Sussex, England

∞

Tagine of Spring vegetables, couscous & harissa

2018 Crozes Hermitages 'Silene', JL Chave Selection Rhône France

∞

Crushed raspberries, raspberry sorbet & chick pea meringue

2018 Brachetto d'Acqui Contero, Piemonte Italy

∞

Roast pineapple, vanilla caramel & coconut ice cream

NV Legacy of Australia Pedro Ximenez XXXO, Dandelion Vineyards, Barossa Australia

Menu £75

With selected Sommelier wine pairing £140

Lunch (Monday to Sunday until 2pm) - Dinner (Thursday, Friday and Saturday until 9:30pm)

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Starters

Lasagne of Jersey Royals, watercress & borage £14.50

Wye Valley asparagus, vinaigrette of Summer truffles £19.50

Chilled Charentais melon soup, basil & fresh almonds £12.5

Main Courses

Tagine of Spring vegetables, couscous & harissa £28.00

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

Stuffed baby courgette flower, courgette & basil purée, hazelnut pesto £28.00

Desserts

Crushed raspberries, raspberry sorbet & chick pea meringue £12.50

Roast pineapple, vanilla caramel & coconut ice cream £14.50

*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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