

# La Chapelle

## VEGETARIAN MENU GOURMAND

Chilled Charentais melon soup, basil & fresh almonds

*NV Vouvray Brut Dilletante, Pierre Bréton, Loire, France*

∞

Wye Valley asparagus, confit duck egg yolk & Summer truffle

*2019 Malvoazija 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*

∞

Saint-Marcellin, raisin & walnut bread, caramelised walnuts

*NV Dry White Port, Quinta do Infantado, Douro Portugal*

∞

Apple tarte Tatin, Normandy crème fraîche

*2011 Tokaji Late Harvest, Tokaj Classic, Hungary*

*Menu £75*

*With selected Sommelier wine pairing £140*

*This menu is designed for the enjoyment of all guests at the table.*

*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, confit duck egg yolk & Summer truffle £19.50

Chilled Charentais melon soup, basil & fresh almonds £12.50

## 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

*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  
微信扫码，在线点餐*

