

La Chapelle

Menu Du Chef

Chilled Chilled Charentaise melon soup & fresh almonds
Parfait of duck liver & foie gras, Sauternes jelly & toasted brioche

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Pavé of sea trout, watercress purée & crushed Jersey royals
Roast supreme of Suffolk chicken, asparagus, peas & rosti potato

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Fourme d'Ambert & pickled walnut purée, grapes & celery
Apple tart tatin, Normandy crème fraîche

2 courses ~ £38.50, 3 courses ~ £42.50

Lunch only

*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*