

La Chapelle

MENU GOURMAND

Chilled Charentais melon soup, poached langoustine & fresh almonds

NV Vouvray Brut Dilletante, Pierre Bréton, Loire, France

∞

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

2018 Pinot Noir, Bruno Sorg, Alsace, France

∞

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

2019 Baglio Antico Cataratto, Sicily Italy

∞

Lasagne of Dorset crab, beurre Nantais & pea shoots

2018 Davenport 'Horsemonden, East Sussex, England

∞

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

2014 Château La Tour de By, Médoc Bordeaux 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 £95

With selected Sommelier wine pairing £160

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)

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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