

La Chapelle

MENU GOURMAND

Lasagne of Dorset crab, beurre Nantais & pea shoots
2016 Txacoli, Hirutza, Hondarribia, Spain

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Ballotine of Landes foie gras, burnt orange, granola & brioche
2015 Riesling "Glantzberg", Roland Schmitt France

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Wild mushroom risotto, Winter truffle & fine herbs
2016 Sauvignon Blanc, Churton, Marlborough, New Zealand

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Steamed Cornish brill, Jerusalem artichoke purée, artichokes barigoule & Bayonne
ham

2016 "Ovilos", Biblia Chora, Greece

∞

Tagine of Bresse pigeon, couscous, confit lemon & harissa sauce
2013 Öküzgözü, Kayra, Turkey

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Truffle Brie de Meaux, mâche salad & walnuts
1996 Barros, Colheita, Portugal

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Apple tarte Tatin, Normandy crème fraîche
2012 Zibibbo, Morsi di Luce, Florio, Sicily
Menu £85

With selected Sommelier wine pairing £144

The Paul Jaboulet wine pairing is also available £165



This menu is designed for the enjoyment of all guests at the table, available 12-2pm & 6-8:30pm