

# La Chapelle

## London Restaurant Festival Menu

Cod & lobster brandade with lobster bisque

Terrine of Highland venison, burnt orange & granola

Velouté of potimarron pumpkin with chestnuts

∞

Risotto of Scottish girolles, soft herbs & pea shoots

Slow cooked pork belly and cheek, sweet and sour onions & morteau sausage jus

Roast Cornish hake, cockles vinegrette, gem lettuce & sea herbs

∞

Poached pear, cardoman custard & pistachio crumble

Plum & pain d'epice tart, whipped cheesecake & blackberries

Fourme d'Ambert, grape chutney and walnuts

3 courses & a glass of Nyetimber ~ £38.00

*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*