

La Chapelle

Mother's Day – Sample menu

3 courses ~ £39.50

3 courses and a carafe of wine (250ml) ~ £49.50

2017 Verdejo, Bernardo Farina, Spain

or

2016 Grenache Les Paradou Dom Chaudieres, Cotes de Ventoux, Rhône France

Velouté of coco bean & truffle sabayon

Terrine of Highland game, burnt orange & granola

Salt cod & lobster brandade, bisque & rouille

∞

Pavé of hake, grenobloise & crushed ratte potatoes

Roast rump of Cumbrian beef, Yorkshire pudding, roasted potatoes, roasted carrots & green beans

Pork belly, pomme purée, parsnip & roasted onion

Risotto of wild mushrooms, aged parmesan & soft herbs

∞

Pecan tart, blood orange marmalade & brown butter ice cream

Buttermilk pannacotta, Champagne poached Yorkshire rhubarb & burnt white chocolate

Fourme d'ambert & pickled walnut purée, grapes & celery

Children`s Menu £12.50

Roast chicken or pork with mash potato & French beans

Sorbet selection

Starters

- Lasagne of Dorset crab, beurre Nantais & pea shoots £22.50
- Cured Loch Duart salmon, fennel, avocado purée & ruby grapefruit £19.50
- Tartare of hand dived Orkney scallops, oscietra caviar & fromage blanc £55.00
- Pressed terrine of Landes chicken, ham hock & foie gras, apple, quince & hazelnut £19.50
- Salad of salt baked Heritage beetroot, whipped goat's curd & candied walnuts £15.50
- Velouté of Jerusalem artichoke, mushroom brioche & truffle butter £16.50
- Seared foie gras, quince & Pain d'épice £22.50

Main Courses

- Winter truffle tagliatelle, sage, parmesan & gremolata £36.00
- Grilled Cornish red mullet, saffron braised cuttlefish & lemon purée £32.00
- Roast loin & faggot of Highland venison, poached pear, red cabbage & celeriac purée £35.50
- Highland beef sirloin, braised short rib, pommes Anna, mushroom purée & Winter truffle £44.00
- Maple glazed pheasant breast, smoked bacon cream, sprout tops & boudin blanc £32.50
- Roast fillet of Icelandic cod, crushed purple potatoes, shellfish marinère & basil £32.50
- Tagine of Bresse pigeon, couscous, confit lemon & harissa sauce £36.50

Desserts

- Apple tarte Tatin & Normandy crème fraîche £13.50
- Paris-brest, hazelnut cream & blackcurrant sorbet £11.00
- Yorkshire rhubarb soufflé, crumble & milk ice cream £14.50
- Roasted pineapple, vanilla sponge & coconut sorbet (for two people) £11.50pp
- Valrhôna chocolate & passion fruit ganache, banana ice cream, sesame tuile £12.50
- Truffle Brie de Meaux, walnut, raisin croûte & pickled walnut £15.50
- Selection of French farmhouse cheeses £16.50

*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*