

La Chapelle

Easter Weekend Sample Menu

3 courses ~ £39.50

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

2017 Verdejo, Bernardo Farina, Spain

or

2017 Terres d'Aspères Rouge, Mas des Cabres, Coteaux du Languedoc

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Velouté of coco bean & truffle sabayon

Duck liver parfait, soft herb salad, fig & caper purée

Salad of salt baked Heritage beetroot, goat's curd & apple

Salt cod and crab brandade, crab bisque & saffron aioli

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Risotto of wild garlic & courgette

Slow cooked pork belly, pomme purée, spring cabbage & pickled walnut

Seared sea bream, purple sprout broccoli, lovage velouté, pommes dauphine & anchovy dressing

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

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Garriguetta strawberry tart, lemon curd & pepper merengue

Buttermilk pannacotta, Champagne poached Yorkshire rhubarb & burnt white chocolate

Brie de Meaux & pickled walnut purée, grapes & celery

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Starters

Lasagne of Dorset crab, beurre Nantais & pea shoots £22.50

Pressed terrine of Landes chicken, ham hock & foie gras, apple, quince & hazelnut £19.50

Velouté of wild garlic, smoked duck & soft boiled duck egg £12.50

Wye Valley asparagus with goats curd & black olives £17.50

Main Courses

Poached Icelandic cod, brandade, grilled leek & smoked cod roe £38.00

Highland beef sirloin, braised Oxtail, pommes Anna, mushroom purée & Winter truffle £44.00

Breast of Goosnargh duck, glazed leg, red cabbage purée & duck fat rösti £32.50

Risotto of wild garlic, courgette & Spring truffle £34.50

Desserts

Apple tarte Tatin & Normandy crème fraîche £13.50

Mint chocolate crémeux, lime & Crème de menthe ice cream £10.50

Truffle Brie de Meaux, walnut, raisin croûte & pickled walnut £15.50

Yorkshire rhubarb soufflé, crumble & milk ice cream £14.50

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