

# La Chapelle

## MENU GOURMAND

Lasagne of Dorset crab, beurre Nantais & pea shoots

2017 Muscadet Sevre-et-Maine "Le Confluent", Famille Lieubeau, France

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Pressed terrine of rabbit, ham hock & foie gras, apricot & pickled mushrooms

2015 Bourgogne Chardonnay 'Terroir Noble', Domaine Girardin, France

∞

Risotto of wild garlic & courgette

2012 Côtes du Jura "La Mamette Sous Voile", Les Granges Pâquenesses, France

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Grilled Cornish red mullet, celeriac & wasabi, apple consommé, razor clam & hazelnut

2017 Grenache, Willunga 100, McLaren Vale, Australia

∞

Tagine of Bresse pigeon, couscous, confit lemon & harissa sauce

2016 Saumur Champigny 'Tuffe', Château du Hureau Loire, France

∞

Saint-Marcellin, walnut & raisin croûte & pickled walnut

2016 Côteaux du Layon, Chaume, Domaine des Forges, France

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Apple tarte Tatin & Normandy crème fraîche

2007 Rivesaltes Ambré, Chez Jau, France

Menu £85

With selected Sommelier wine pairing £150

Available Monday-Wednesday 12-1:30pm & 6-8:30pm; Thursday-Saturday 12-2:00pm & 6-9:30pm and Sunday 6-8:00pm

### Opening hours

#### Monday-Wednesday

Lunch 12pm-2.00pm Dinner 6pm- 9.30pm

#### Thursday-Saturday

Lunch 12pm-2.30pm Dinner 6pm- 10.30pm

#### Sunday

Lunch 12pm – 3pm Dinner 6pm – 9.00pm

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