

La Chapelle

Starters

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

Pressed terrine of partridge, celeriac, apple, quince purée & pickled carrot £21.00

Salad of wood roasted Autumn vegetables, goat's curd & shaved cob nuts £16.50

Tartare of hand dived Orkney scallops, oscietra caviar & fromage blanc £55.00

Velouté of chestnut, seared foie gras, Lyonnaise onion & bacon crumb £22.50

Sea bream ceviche, fennel salad & avocado purée £19.50

Main Courses

Highland beef sirloin, pommes Anna, chanterelles & grelot onion £38.50

Loin of Highland venison, pumpkin purée, cavolo nero & chestnut £38.00

Grilled Cornish red mullet, cuttlefish, orange braised fennel, pine nut purée & sauce vierge £32.00

Roast loin of Icelandic cod, hazelnut crust, grelot onion & crushed charlotte potatoes £38.00

Tagine of Bresse pigeon, couscous, confit lemon, aubergine purée & harissa sauce £36.50

Tagliatelle of new season white truffle, parmesan & gremolata £42.50

All our breads are baked in the restaurant from French & English organic flours

La Chapelle Sunday Lunch

Why not join us for the perfect relaxing Sunday lunch.

Great value for all of the family with a focus on top quality ingredients and impeccable service.

Set 3 course menu £42.50

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

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