

La Chapelle

MENU GOURMAND

Lasagne of Dorset crab, beurre Nantais & pea shoots

2018 Muscadet Sevre-et-Maine "Le Confluent", Famille Lieubeau, France

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

2016 Etna Rosso, Tenuta delle Terre Nerre, Sicily, Italy

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Risotto of wild mushrooms, soft herbs, parmesan & truffle

2014 Chardonnay Sous Voile, Domaine Macle, Côtes du Jura, France

∞

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

2018 Château La Gordonne Vérité du Terroir Rosé, Provence France

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

2016 Refosco, Veralda, Croatia

∞

Saint-Marcellin, walnut & raisin croûte & pickled walnut

2016 Jurançon "La Magendia", Domaine Lapeyre, 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

This menu is designed for the enjoyment of all guests at the table.