

La Chapelle

VEGETARIAN MENU GOURMAND

Shaved fennel, grapefruit & avocado purée

2018 Grüner Veltliner Handcrafted, MA Arndorfer Mitges, Kamptal, Austria

∞

Velouté of Ironbark pumpkin, Lyonnaise onion & fromage blanc

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

∞

Salad of wood roasted Winter vegetables, goat's curd & shaved cob nuts

2018 Côtes du Rhône Blanc Secret de Famille, Paul Jaboulet Aîné, Rhone, France

∞

Risotto of cauliflower, truffle & pine nuts

2018 Viognier, Ktima Gerovassiliou, Epanomi, Greece

∞

Tagine of Winter vegetables, couscous & harissa

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

∞

Selection of sorbets

2016 Elysium Black Muscat, Quady Winery, California

∞

Apple tarte Tatin, Normandy crème fraîche

2007 Rivesaltes Ambré, Chez Jau, France

Menu £65

With selected Sommelier wine pairing £130

La Chapelle

VEGAN MENU GOURMAND

Shaved fennel, grapefruit & avocado purée

2018 Grüner Veltliner Handcrafted, MA Arndorfer Mitges, Kamptal, Austria

∞

Velouté of Ironbark pumpkin & crispy sage

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

∞

Salad of wood roasted Winter vegetables & shaved cob nuts

2018 Côtes du Rhône Blanc Secret de Famille, Paul Jaboulet Aîné, Rhone, France

∞

Risotto of cauliflower, truffle & pine nuts

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

∞

Tagine of Winter vegetables, couscous, confit lemon & harissa sauce

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

∞

Selection of sorbets

Elysium Black Muscat, Quady Winery, California

∞

Valrhona chocolate ganache, chocolate sponge & orange

NV Sherry East India Solera, Emilio Lustau

Menu £65

With selected Sommelier wine pairing £130