

# La Chapelle

## MENU GOURMAND

Lasagne of Dorset crab, beurre Nantais & pea shoots  
*2018 Muscadet Sevre-et-Maine "Le Confluent", Famille Lieubeau, France*

∞

Pressed terrine of Bresse chicken, ham hock, burnt apple purée & pickled carrots  
*2016 Etna Rosso, Tenuta delle Terre Nerre, Sicily, Italy*

∞

Risotto of cauliflower, truffle & pine nuts  
*2018 Viognier, Ktima Gerovassiliou, Epanomi, Greece*

∞

Grilled Cornish red mullet, cuttlefish, orange braised fennel, pine nut purée & sauce vierge  
*2018 Château La Gordonne Vérité du Terroir Rosé, Provence France*

∞

Roast Scottish beef sirloin & slow cooked cheek, pommes Anna, chanterelles & confit shallot  
*2016 Refosco, Veralda, Croatia*

∞

Truffle Brie de Meaux, walnut & raisin croute  
*NV "Extra dry" White Port, Quinta de La Rosa, Portugal*

∞

Apple tarte Tain & Normandy crème fraîche  
*2007 Rivesaltes Ambré, Chez Jau, France*

*Menu £89*

*With selected Sommelier wine pairing £154*

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

*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  
微信扫码关注，浏览菜品图片*

