

# La Chapelle

## MENU GOURMAND

Shaved fennel, grapefruit & avocado purée

*2016 Vermentino "Terre Bianche", Riviera Ligure di Ponente, Liguria, Italy*

∞

Textures of heritage beetroot & raspberry, radish, gingerbread & hazelnuts

*2016 Muscadet Sevre-et-Maine "Le Confluent", Famille Lieubeau Loire, France*

∞

Roast artichoke barigoule & swiss chard

*2015 Mourvèdre, Spice Route, Swartland South Africa*

∞

Wild mushroom risotto, Winter truffle & fine herbs

*2015 Pinot Noir, Heirloom Vineyards, Adelaide Hills Australia*

∞

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

*2013 Öküzgözü, Kayra, Turkey*

∞

Selection of sorbets

*2014 Brachetto d'Acqui, Piedmont, Italy*

∞

Caramelised banana & chocolate ice cream

*2015 Côteaux du Layon, Chaume, Domaine des Forges, Loire France*

*Menu £55*

*With selected Sommelier wine pairing £120*

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

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## Starters

Shaved fennel, grapefruit & avocado purée £9.50

Textures of heritage beetroot & raspberry, radish, gingerbread & hazelnuts £15.50

## Main Courses

Textures of Heritage carrots & black garlic purée £18.50

Tagine of Winter vegetables, couscous, confit lemon & harissa sauce £18.50

Wild mushroom risotto, Winter truffle & fine herbs £34.50

## Desserts

Caramelised banana & chocolate ice cream £8.50

Mixed forest berries, poached pear, pecans & blood orange £8.50

Selection of sorbet £7.50

### ***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 £38.00*

*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*