

# Galvin La Chapelle Sample Menu

## Menu gourmand £85

Lasagne of dorset crab, beurre nantais & pea shoots  
Pressed terrine of landes chicken, ham hock & foie gras, apple, quince & hazelnut  
Risotto of wild mushrooms, winter truffle & herbs  
Grilled cornish red mullet, celeriac & wasabi, apple consommé  
Tagine of bresse pigeon, couscous, confit lemon & harissa sauce  
Truffle brie de meaux, walnut & raisin croute & pickled walnut  
Apple tarte tatin & normandy creme fraiche

## Menu du chef

Velouté of coco bean & truffle sabayon  
Terrine of Highland game, burnt orange & granola  
Scorched cornish mackerel, smoked pickled onion, turnip & horseradish  
Pavé of hake, grenobloise & crushed ratte potatoes  
Supreme of cornfed chicken, pomme purée, pancetta & button mushroom  
Risotto of wild mushrooms & herbs  
Pecan tart, blood orange marmalade & brown butter ice cream  
Buttermilk pannacotta, Champagne poached crimson & Yorkshire rhubarb  
Fourme d'ambert & pickled walnut purée, grapes & celery

£38.50 for 2 courses  
£42.50 for 3 courses.

Lunch & dinner (6:00 - 7:00)

## Starters

Lasagne of Dorset crab, beurre Nantais & pea shoots £22.50  
Cured Loch Duart salmon, fennel, avocado purée & ruby grapefruit £19.50  
Pressed terrine of Landes chicken, ham hock & foie gras, apple, quince & hazelnut £19.50  
Salad of salt baked Heritage beetroot, whipped goat's curd & candied walnuts £15.50

Tartare of hand dived Orkney scallops, oscietra caviar & fromage blanc £55

Velouté of Jerusalem artichoke, mushroom brioche & truffle butter £16.50

Seared foie gras, quince & Pain d'epice £22.50

### **Main courses**

White spring truffle tagliatelle, sage, parmesan & gremolata £36

Grilled Cornishred mullet, celeriac & wasabi, apple consommé £32

Loin & faggot of Highland venison, poached pear, red cabbage & celeriac purée £35.50

Highland beef sirloin, braised Oxtail, pommes Anna, mushroom purée & Winter truffle £44

Breast of Goosnargh duck, glazed leg, red cabbage purée& duck fat rösti £32.50

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

Poached Icelandic cod, grilled leek & smoked cod roe £38