

La Chapelle

MENU GOURMAND

Lasagne of Dorset crab, beurre Nantais & pea shoots
2017 Muscadet Sevre-et-Maine "Le Confluent", Famille Lieubeau, France

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Pressed terrine of Bresse chicken, ham hock & apricot, pickled carrot & nasturtium
2015 Bourgogne Chardonnay "Terroir Noble", Domaine Girardin, France

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Risotto of trompette courgettes, broad beans, feta & basil salsa verde
2012 Côtes du Jura "La Mamette Sous Voile", Les Granges Pâquenesses, France

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Roast loin of Icelandic cod, hazelnuts, charlotte potatoes, cauliflower & Summer truffle purée
2018 Château la Gordonne "Vérité du Terroir" Rosé, Côtes du Provence, France

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Highland beef sirloin, pommes Anna, girolles & rainbow chard
2015 Refosco, Veralda, Croatia

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Saint-Marcellin, walnut & raisin croûte & pickled walnut
2016 Côteaux du Layon, Chaume, Domaine des Forges, France

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Apple tarte Tatin & 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.

Menu Du Chef

Velouté of fresh peas, herb gnocchi & chive chantilly
Scorched Cornish mackerel, apricot, pickled carrot & nasturtium

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Roast suprême of Landes chicken, pommes Anna, girolles & rainbow chard
Crisp sea bream, raisin & pinenut dressing, cauliflower & Summer truffle purée
Risotto of trompette courgettes, broad beans, feta & basil salsa verde

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Apple tarte Tatin & Normandy crème fraîche
Fourme d'ambert. walnut & raisin croûte & pickled walnut purée

2 courses ~ £38.50, 3 courses ~ £42.50

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

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Starters

Lasagne of Dorset crab, beurre Nantais & pea shoots £22.50

Pressed terrine of Bresse chicken, ham hock & apricot, pickled carrot & nasturtium £19.50

Seared hand dived scallops, velouté of fresh peas & smoked ventrèche bacon £22.50

Salad of heirloom tomatoes, burrata, Castelfranco, walnuts & Niçoise olives £17.50

Main Courses

Highland beef sirloin, pommes Anna, girolles & rainbow chard £38.50

Rump of Herdwick lamb, Spikey artichokes, boulangère potato & black garlic purée £34.00

Roast loin of Icelandic cod, raisin & pinenut dressing, cauliflower & Summer truffle purée £32.50

Risotto of trompetta courgettes, broad beans, feta & basil salsa verde £28.50

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 £42.50

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

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Desserts

Apple tarte Tatin & Normandy crème fraîche £13.50
2007 Rivesaltes Ambré, Chez Jau, France £9.50

Raspberry soufflé, crumble & raspberry ice cream £14.50
'GALVIN' 10 YO Tawny Port, Quinta de la Rosa £13.25

Valrhona chocolate pave, strawberry Eton mess & milk ice cream £12.50
Sherry East India Solera, Emilio Lustau £9.75

Saint-Marcellin, walnut, raisin crouton & pickled walnut £15.50
2016 Tokaji Late Harvest Dorgo vineyard, Disznoko £12.00

Selection of French farmhouse cheeses £16.50
A flight of three wines carefully selected by the sommeliers £9.50

Galvin: A Cookbook de Luxe

The critically acclaimed first cookbook by the UK's only Michelin-starred chef brothers' including recipes from their award winning collection of restaurants in London and Edinburgh

"I love eating the Galvin brothers' dishes. Use this book and you will too!" Raymond Blanc

Purchase your signed copy at Reception £20.00

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