

La Chapelle

MENU GOURMAND

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

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Pressed terrine Bresse chicken, foie gras, black figs, pickled carrot & nasturtium
2019 Grüner Veltliner Handcrafted, MA Arndorfer Mitges, Austria

∞

Risotto of wild mushrooms, soft herbs & parmesan
2015 'Galvin' Bourgogne Chardonnay 'Terroir Noble', Domaine Girardin

∞

Grilled red mullet, Cornish mussels, fennel & bouillabaisse sauce
2019 Woodchester Estate Pinot Rosé, Cotswolds

∞

Highland beef sirloin, pommes Anna, girolles & rainbow chard
2016 Refosco, Veralda, Croatia

∞

Saint Marcellin, walnut & raisin croûte & pickled walnut
NV Poire "Authentique" Eric Bordelet, Normandy, France

∞

Apple tarte Tatin & Normandy crème fraîche
NV Madeira "Medium Sweet", Crown Barbeito

Menu £89

With selected Sommelier wine pairing £154

This menu is designed for the enjoyment of all guests at the table, Available from 12-2pm & 5:30-7:30pm

Menu Du Chef

Lobster & cod brandade, lobster bisque
Velouté of Puy lentils, Alsace bacon & fromage blanc

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Risotto of wild mushrooms, soft herbs & parmesan
Grilled calf's liver, Lyonnaise onion, tagliatelle of leeks & trompette mushroom
Crisp sea bream, raisin & pinenut dressing, cauliflower & Autumn truffle purée

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Fourme d'ambert, walnut & raisin croûte & pickled walnut purée
Crème fraîche pannacotta, blackberries & lemon shortbread

2 courses ~ £38.50, 3 courses ~ £42.50

Lunch & Dinner (5:30-6:30)

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Starters

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

Sea bream ceviche, fennel salad, avocado puree & coriander £14.50

Pressed terrine Bresse chicken, foie gras, black figs, pickled carrot & nasturtium £19.50

Seared hand dived Orkney scallops, turnips, dill & smoked Alsace bacon £22.50

Salad of heritage beetroot, Saint-Maure de Touraine, apple, rye crumble £17.50

Roast Landes foie gras, velouté of Puy lentils & Alsace bacon £21.50

Main Courses

Grilled red mullet, Cornish mussels, fennel & bouillabaisse sauce £32.50

Highland beef sirloin, pommes Anna, girolle mushrooms & rainbow chard £38.50

Rump of Cornish lamb, spikey artichokes, boulangère potato & black garlic purée £34.00

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

Roast grouse, watercress puree, boulangère potato, savoy cabbage & bread sauce £38.00

Tagliatelle of black Autumn truffle & parmesan emulsion £32.50

Dessert

Blackberry soufflé & milk ice cream £14.50

Apple tarte Tatin & Normandy crème fraîche £13.50

Valrhona chocolate pavé, strawberry Eton mess & milk ice cream £12.50

Saint Marcellin, walnut & raisin croûte & pickled walnut £15.50

Apricot cheesecake, roast apricots & chocolate crumbs £10.50

Selection of French farmhouse cheeses £16.50

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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