

# La Chapelle

## MENU GOURMAND

Pressed terrine of foie gras, Suffolk chicken, apricot & pain d'épice

*2018 Pinot Noir, Bruno Sorg, Alsace, France*

∞

Lasagne of Dorset crab, beurre Nantais & pea shoots

*2018 Muscadet Sevre-et-Maine "Le Confluent", Famille Lieubeau, Loire France*

∞

Risotto of wild garlic leaf & broad beans, fresh morels & black garlic purée

*2019 Baglio Antico Cataratto, Sicily Italy*

∞

Roast tranche of Icelandic cod, Jersey royals, Wye Valley asparagus & hazelnuts

*2019 Bandol Rosé, Domaine du Suffrene Provence, France*

∞

Fillet & slow cooked rib Cumbrian beef, heritage carrots, watercress & rainbow chard

*2016 Refosco, Veralda, Croatia*

∞

Saint-Marcellin, raisin & walnut bread, caramelised walnuts

*NV Dry White Port, Quinta do Infantado, Douro Portugal*

∞

Apple tarte Tatin & Normandy crème fraîche

*NV Medium Dry Madiera, Barbeito, Portugal*

*Menu £89*

*With selected Sommelier wine pairing £154*

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

*Available for Lunch & Dinner (Thursday, Friday and Saturday by 10pm)*

*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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