

# *La Chapelle*

## *Taste of Summer Menu*

**5 Course Tasting Menu for £42.50**  
**With Sommelier selected wine pairing £72.00**

Gazpacho of watermelon with fresh almonds & Vallée des Baux de Provence olive oil  
*NV Crémant de Loire, Bouvet Ladubay*

∞

Lasagne of Dorset crab, beurre Nantais & pea shoots  
*2017 Muscadet Sur Lie 'Confluent'*

∞

Pot roast suprême of Landes chicken, broad beans, girolles & Summer truffle  
*2016 Côtes du Rhône 'Secret du Famille', Paul Jaboulet Aine*

∞

Fourme d'Ambert, ripe pears & baguette  
*NV Quinta de la Rosa 'Dry White' Port*

∞

Buttermilk panna cotta, crushed raspberries & meringue  
*2018 Brachetto d'Acqui, Contero*

Monday-Wednesday 12-2pm/ 6-9.30pm  
Thursday-Saturday 12-2.30pm/ 6-6.30pm & 9.30-10.30pm  
Sunday 12-3pm/ 6-9pm

*This menu is designed for the enjoyment of all guests at the table.  
12.5% discretionary service will be added to your bill.  
Please let the manager know of any allergies or dietary requirements.*

# La Chapelle

## *Taste of Summer Vegan Menu*

**5 Course Tasting Menu for £42.50**  
**With Sommelier selected wine pairing £72.00**

Gazpacho of watermelon with fresh almonds & Vallée des Baux de Provence olive oil  
*NV Crémant de Loire, Bouvet Ladubay*

∞

Salad of heritage tomatoes, black olives & walnuts  
*2018 Côtes du Rhône 'Secret du Familie' Blanc, Paul Jaboulet Aine*

∞

Risotto of broad beans, girolles & Summer truffle  
*2017 Saumur Champigny, Domaine du Roches Neuves*

∞

Caramelised banana, chocolate sorbet  
*NV East India Solera Sherry, Lustau*

∞

Strawberry & raspberry tart  
*Brachetto d'Acqui 2018, Contero*

Monday-Wednesday 12-2pm/ 6-9.30pm  
Thursday-Saturday 12-2.30pm/ 6-6.30pm & 9.30-10.30pm  
Sunday 12-3pm/ 6-9pm

*This menu is designed for the enjoyment of all guests at the table.  
12.5% discretionary service will be added to your bill.  
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# *La Chapelle*

## *Taste of Summer Vegetarian Menu*

**5 Course Tasting Menu for £42.50**  
**With Sommelier selected wine pairing £72.00**

Gazpacho of watermelon with fresh almonds & Vallée des Baux de Provence olive oil  
*NV Cremant de Loire, Bouvet Ladubay*

∞

Salad of heritage tomatoes, whipped goat's curd & walnuts  
*2018 Côtes du Rhône 'Secret du Familie' Blanc, Paul Jaboulet Aine*

∞

Risotto of broad beans, girolles & Summer truffle  
*2017 Saumur Champigny, Domaine du Roches Neuves*

∞

Fourme d'Ambert, ripe pear & baguette  
*NV Quinta de la Rosa 'Dry White' Port*

∞

Buttermilk panna cotta, crushed raspberries & meringue  
*Brachetto d'Acqui 2018, Contero*

Monday-Wednesday 12-2pm/ 6-9.30pm  
Thursday-Saturday 12-2.30pm/ 6-6.30pm & 9.30-10.30pm  
Sunday 12-3pm/ 6-9pm

*This menu is designed for the enjoyment of all guests at the table.  
12.5% discretionary service will be added to your bill.  
Please let the manager know of any allergies or dietary requirements.*