

La Chapelle

MENU GOURMAND

Velouté of Puy lentils, fromage blanc & Alsace bacon

NV White Port, Quinta do Infantado, Portugal

∞

Pressed terrine of foie gras, Suffolk chicken, black figs & pain d'épices

2020 Côte Forez 'Les Gourmets' Cave Verdier- Logel, France

∞

Risotto of cep, seasonal wild mushroom & black truffle

2020 Baglio Antico Cataratto, Sicily, Italy

∞

Lasagne of Dorset crab, scallop mousse & beurre Nantais

2020 Malvazija Istarska 'Alba', Matošević, Istria, Croatia

∞

Fillet & slow cooked rib of Cumbrian beef, watercress, potato crumb & alliums

2014 Château La Tour du By, Médoc Bordeaux, France

∞

Truffled Brie de Meaux, raisin & walnut bread, caramelised walnuts

2017 Bourgogne Blanc 'Galvin', Domaine Vincent Girardin, Burgundy, France

∞

Apple tarte Tatin & Normandy crème fraîche

2018 Côteaux du Layon, St Lambert, Domaine Ogerau, Loire, France

Menu £110

With selected Sommelier wine pairing £185

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

Lunch (Monday to Sunday until 2pm)

Dinner (Monday to Sunday until 9pm)

VAT is included at the current rate

Please let the manager know of any allergies or dietary requirements

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