

La Chapelle

VEGAN MENU GOURMAND

Velouté of Puy lentils & chives
NV White Port, Quinta do Infantado, Portugal

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Beetroot tartare & walnut emulsion
2019 Pinot Noir, Bruno Sorg, Alsace, France

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Risotto of cep, seasonal wild mushroom & black truffle
2020 Baglio Antico Catarrato, Sicily, Italy

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Lasagne of charlotte potatoes, watercress & borage
2020 Malvazija Istarska 'Alba', Matošević, Istria, Croatia

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Tagine of Autumn vegetables, couscous & harissa
2017 Crozes Hermitages 'Silene', JL Chave Selection, Rhône, France

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Crushed raspberries, raspberry sorbet & chick pea meringue
2020 Brachetto d'Acqui Contero, Piedmonte, Italy

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Roast pineapple, vanilla caramel & coconut sorbet
NV Cruz Del Mar Cream, Cesar Florido, Spain

Menu £85

With selected Sommelier wine pairing £160

Lunch (Monday to Sunday until 2pm) – Dinner (Monday to Sunday until 9pm)

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Starters

Beetroot tartare & walnut emulsion £19.50

Lasagne of charlotte potatoes, watercress & borage £14.50

Velouté of Puy lentils, chives & croutons £14.50

Main Courses

Tagine of Autumn vegetables, couscous & harissa £28.00

Risotto of cep, seasonal wild mushroom & black truffle £34.00

Desserts

Crushed raspberries, raspberry sorbet & chick pea meringue £12.50

Roast pineapple, vanilla caramel & coconut sorbet £12.50