

# La Chapelle

## VEGAN MENU GOURMAND

Chilled Charentais melon soup, basil & fresh almonds

*2018 Grüner Veltliner 'Schloss', Birgit Eichinger, Austria*

∞

Tomato tartare & black olive caramel

*2019 Saint-Véran, Domaine de la Croix Senaillet, Burgundy, France*

∞

Risotto of parsley, mushroom reduction & fresh morels

*2020 Baglio Antico Catarrato, Sicily, Italy*

∞

Lasagne of Jersey Royals, watercress & borage

*2019 Malvazija Istarska 'Alba', Matošević, Istria, Croatia*

∞

Tagine of Summer vegetables, couscous & harissa

*2018 Crozes Hermitages 'Silene', JL Chave Selection, Rhône, France*

∞

Crushed raspberries, raspberry sorbet & chick pea meringue

*2018 Brachetto d'Acqui Contero, Piedmonte, Italy*

∞

Roast pineapple, vanilla caramel & coconut sorbet

*NV Cruz Del Mar Cream, Cesar Florido, Spain*

*Menu £75*

*With selected Sommelier wine pairing £140*

*Lunch ( Monday to Sunday until 2:00 pm)*

*Dinner (Sunday to Wednesday until 9pm & Thursday, Friday and Saturday until 9:30 pm)*

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## Starters

Lasagne of Jersey Royals, watercress & borage £14.50

Chilled Charentais melon soup, basil & fresh almonds £14.50

Tomato tartare & black olive caramel £19.50

## Main Courses

Tagine of Summer vegetables, couscous & harissa £28.00

Risotto of parsley, mushroom reduction & fresh morels £30.00

Stuffed baby courgette flower, courgette & basil purée, crushed Jersey royals £28.00

## Desserts

Crushed raspberries, raspberry sorbet & chick pea meringue £12.50

Roast pineapple, vanilla caramel & coconut sorbet £12.50

*VAT is included at the current rate  
13.5% discretionary service will be added to your bill  
Please let the manager know of any allergies or dietary requirements*