

La Chapelle

VEGETARIAN MENU GOURMAND

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

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Beetroot tartare, walnut & roquefort
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

∞

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

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Tagine of Autumn vegetables, couscous & harissa
2017 Vacqueyras Cuvée des Templiers, Domaine Le Clos des Cazaux Rhône, France

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Truffle Brie de Meaux, raisin & walnut bread, caramelised walnuts
2017 Bourgogne Blanc 'Galvin', Vincent Girardin, Burgundy, France

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Apple tarte Tatin, Normandy crème fraîche
2018 Côteaux du Layon, St Lambert, Domaine Ogerau, Loire, France

Menu £85

With selected Sommelier wine pairing £160

Lunch (Monday to Sunday until 2:00pm) - Dinner (Monday to Sunday until 9:00pm)

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Starters

Lasagne of charlotte potatoes, watercress & borage £16.50

Beetroot tartare, walnut emulsion & roquefort velouté £20.50

Velouté of Puy lentils & fromage blanc £14.50

Main Courses

Tagine of Autumn vegetables, couscous & harissa £28.00

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

*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*