

La Chapelle

VEGETARIAN MENU GOURMAND

Chilled Charentais melon soup, basil & fresh almonds

2018 Grüner Veltliner 'Schloss', Birgit Eichinger, Austria

∞

Tomato tartare, goat cheese mousse & black olive caramel

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

∞

Risotto of parsley, mushroom reduction, fresh morels & parmesan emulsion

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

∞

Saint-Marcellin, raisin & walnut bread, caramelised walnuts

NV Sherry 'Chipiona' Fino, Bodegas Cesar Florido, Spain

∞

Apple tarte Tatin, Normandy crème fraîche

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

Menu £75

With selected Sommelier wine pairing £140

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

(Thursday, Friday and Saturday until 9:30 pm)

La Chapelle

Starters

Lasagne of Jersey Royals, watercress & borage £16.50

Tomato tartare, goat cheese mousse & black olive caramel £21.50

Chilled Charentais melon soup, basil & fresh almonds £14.50

Main Courses

Tagine of Summer vegetables, couscous & harissa £28.00

Risotto of parsley, mushroom reduction, fresh morels & parmesan emulsion £30.00

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