

La Chapelle

MENU GOURMAND

Shaved fennel, grapefruit & avocado purée

2018 Grüner Veltliner Handcrafted, MA Arndorfer Mitges, Kamptal, Austria

∞

English pea velouté, roasted leek & soft herbs

2017 Muscadet Sevre-et-Maine "Le Confluent", Famille Lieubeau, France

∞

Salad of Heirloom tomatoes & black olives

2018 Côtes du Rhône Blanc Secret de Famille, Paul Jaboulet Aîné, Rhone, France

∞

Risotto of courgette & basil

2014 Chardonnay Sous Voile, Domaine Macle, Côtes du Jura, France

∞

Tagine of Summer vegetables, couscous, confit lemon & harissa sauce

2016 Etna Rosso, Tenuta delle Terre Nerre, Sicily, Italy

∞

Selection of sorbets

Elysium Black Muscat, Quady Winery, California

∞

Chilled coconut rice pudding, Alphonso mango & coconut sorbet

2015 Monbazillac 'Jour du Fruit', Domaine l'Ancienne Cure, France

Menu £55

With selected Sommelier wine pairing £120

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Starters

Shaved fennel, grapefruit & avocado purée £9.50

English pea velouté, roasted leek & soft herbs £8.50

Salad of Heirloom tomatoes & black olives £16.50

Main Courses

Tagine of Summer vegetables, couscous, confit lemon & harissa sauce £18.50

Risotto of courgette & basil £24.50

Desserts

Salad of English strawberries £9.50

Chilled coconut rice pudding, Alphonso mango & coconut sorbet £8.50

Selection of sorbet £7.50

*VAT is included at the current rate
12.5% discretionary service will be added to your bill
Please let the manager know of any allergies or dietary requirements*
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