

La Chapelle

Menu Du Chef

Velouté of English sweetcorn

Smoked salmon & cream cheese compression, cucumber & elderflower

Duck liver parfait, soft herb salad, fig & caper purée

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Grilled French calf's liver, tagliatelle of leeks & trumpet mushrooms

Seared sea bream, heritage tomatoes, saffron potatoes, lemon purée & fennel sauce

Risotto of wild mushrooms, soft herbs & parmesan

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Buttermilk panna cotta, crushed raspberries & meringue

Valrhona chocolate ganache, chocolate sponge & Kentish strawberries

Fourme d'Ambert & pickled walnut purée, grapes & celery

2 courses ~ £38.50, 3 courses ~ £42.50

Lunch & Dinner (18:00-19:00 & 21:00 onwards)

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