

# La Chapelle

## Prix Fixe

3 courses ~ £42.50

3 courses and a carafe of wine (250ml) ~ £52.00

*2017 Verdejo, Bernardo Farina, Spain*

*or*

*2017 Terres d'Aspères Rouge, Mas des Cabres, Coteaux du Languedoc*

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Gazpacho of watermelon, fresh almond & pickled melon

Smoked salmon & cream cheese compression, cucumber & elderflower

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

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Risotto of courgette & basil

Pot roast suprême of Landes chicken, broad beans, girolles & Summer truffle

Roast rump of Cumbrian beef, Yorkshire pudding, roasted potatoes, carrots & green beans

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

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Buttermilk panna cotta, crushed raspberries & meringue

Chilled coconut rice pudding, Alphonso mango & coconut sorbet

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

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## Starters

- Lasagne of Dorset crab, beurre Nantais & pea shoots £22.50
- Pressed terrine of rabbit, ham hock & foie gras, apricot & pickled mushrooms £19.50
- Tartare of hand dived Orkney scallops, oscietra caviar & fromage blanc £55.00
- English pea velouté, smoked duck & soft boiled duck egg £12.50
- Salad of Heirloom tomatoes, burrata & black olives £17.50
- Sea bream ceviche, fennel, avocado purée & dill £19.50

## Main Courses

- Assiette of Herdwick lamb, courgette purée & tomato jam £38.00
- Ricotta gnocchi, pea purée, grelot onion & Charlotte potatoes £32.50
- Grilled Cornish red mullet, cuttlefish, orange braised, fennel, pine nut purée & sauce vierge £32.00
- Roast loin of Icelandic cod, hazelnut crust, grelot onion & crushed Charlotte potatoes £38.00
- Tagine of Bresse pigeon, couscous, confit lemon & harissa sauce £36.50
- Highland beef sirloin, pommes Anna, girolles & grelot onion £38.50

## Desserts

- Apple tarte Tatin & Normandy crème fraîche £13.50
- Raspberry soufflé, crumble & raspberry ice cream £14.50
- Valrhona chocolate pave, sour cherry marshmallow & English cherry sorbet £12.50
- Passion fruit parfait, chocolate genoise & elderflower sorbet £12.50
- Saint-Marcellin, walnut, raisin crouton & pickled walnut £15.50
- Selection of French farmhouse cheeses £16.50

*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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