

La Chapelle

Menu Du Chef

Lobster & cod brandade, lobster bisque
Duck liver parfait, maple glaze, hazelnuts & toasted brioche
Velouté of Paris cap mushrooms, crispy shallots & chervil

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Risotto of cauliflower & pine nuts
Roast supreme of chicken, burnt celeriac, leek & Albufera sauce
Crisp sea bream, king cabbage & Cornish mussels

∞

Valrhona chocolate ganache, chocolate sponge & orange
Fourme d'Ambert & pickled walnut purée, grapes & celery
Crimson rhubarb fool & almond crumble

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*