

La Chapelle

MENU GOURMAND

Lasagne of Dorset crab, beurre Nantais & pea shoots
2018 Muscadet Sevre-et-Maine "Le Confluent", Famille Lieubeau, France

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Pressed terrine of Bresse chicken, ham hock, burnt apple purée & pickled carrots
NV Vin de France 'Le Sabounet', Roger Sabon Rhône, France

∞

Risotto of cauliflower, truffle & pine nuts
2018 Viognier, Ktima Gerovassiliou, Epanomi, Greece

∞

Roast pavé of Icelandic cod, crushed charlotte potatoes, cauliflower & warm raisin dressing
2018 Château La Gordonne Vérité du Terroir Rosé, Provence France

∞

Tagine of Bresse pigeon, couscous, confit lemon, aubergine purée & harissa sauce
2016 Refosco, Verolda, Croatia

∞

Truffle Brie de Meaux, walnut & raisin croute
NV "Extra dry" White Port, Quinta de La Rosa, Portugal

∞

Apple tarte Tain & Normandy crème fraîche
2007 Rivesaltes Ambré, Chez Jau, France

Menu £89

With selected Sommelier wine pairing £154

This menu is designed for the enjoyment of all guests at the table.

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
微信扫码关注，浏览菜品图片

