

# 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*

∞

Lobster & cod brandade, lobster bisque

Velouté of Paris cap mushrooms, crispy shallots & chervil

Duck liver parfait, maple glaze, hazelnuts & toasted brioche

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Risotto of cauliflower, truffle & pine nuts

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

Roast supreme of chicken, burnt celeriac, leek & Albufera sauce

Crisp sea bream, king cabbage & Cornish mussels

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Valrhona chocolate ganache, chocolate sponge & orange

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

Crimson rhubarb fool & almond crumble

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## Starters

- Lasagne of Dorset crab, beurre Nantais & pea shoots £22.50
- Velouté of wild garlic, smoked eel, Alsace bacon & lemon purée £18.00
- Salad of wood roasted Winter vegetables, goat's curd & shaved cob nuts £16.50
- Pressed terrine of Bresse chicken, ham hock, burnt apple purée & pickled carrots £22.00
- Tartare of hand dived Orkney scallops, oscietra caviar & fromage blanc £55.00
- Sea bream ceviche, Yorkshire rhubarb, smoked almond & calamansi £16.50

## Main Courses

- Grilled Cornish red mullet, lobster raviolo, Puy lentils & fennel £34.50
- Cornish Lamb cutlet, neck and sweetbread, hispi cabbage roll & black garlic £35.00
- Roast pavé of Icelandic Cod, crushed charlotte potatoes, cauliflower & warm raisin dressing £38.00
- Roast Scottish beef sirloin & slow cooked cheek, pommes Anna, chanterelles & confit shallot £38.50
- Tagine of Bresse pigeon, couscous, confit lemon, aubergine purée & harissa sauce £36.50
- Breast of Goosnagh duck, tart fine of endive, foie gras & blood orange sauce £35.50
- Tagliatelle of Bianchetti truffle, parmesan & gremolata £42.50

## Desserts

- Apple tarte Tatin & Normandy crème fraîche £13.50
- Yorkshire rhubarb soufflé, crumble & crème anglaise £14.50
- Valrhona chocolate pave, whipped coffee ganache, walnut & coffee ice cream £12.50
- Mandarin parfait, hazelnut, cocoa nib crumb & Valrhona chocolate ice cream £12.50
- Blood orange cheesecake & blood orange sorbet £12.50
- Truffle Brie de Meaux, walnut & raisin crouton £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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