

La Chapelle

MENU GOURMAND

Shaved fennel, grapefruit & avocado purée

2018 Grüner Veltliner Handcrafted, MA Arndorfer Mitges, Kamptal, Austria

∞

Velouté of wild garlic & white asparagus

2017 Muscadet Sevre-et-Maine "Le Confluent", Famille Lieubeau, France

∞

Salad of wood roasted Winter vegetables & shaved cob nuts

2018 Côtes du Rhône Blanc Secret de Famille, Paul Jaboulet Aîné, Rhone, France

∞

Risotto of cauliflower, truffle & pine nuts

2018 Viognier, Ktima Gerovassiliou, Epanomi, Greece

∞

Tagine of Winter vegetables, couscous, confit lemon & harissa sauce

2016 Etna Rosso, Tenuta delle Terre Nerre, Sicily, Italy

∞

Selection of sorbets

2016 Elysium Black Muscat, Quady Winery, California

∞

Valrhona chocolate ganache, chocolate sponge & orange

NV Sherry East India Solera, Emilio Lustau

Menu £65

With selected Sommelier wine pairing £130

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Starters

Velouté of wild garlic & white asparagus £12.50

Salad of wood roasted Winter vegetables & shaved cob nuts £17.50

Shaved fennel, grapefruit & avocado purée £9.50

Main Courses

Tagine of Winter vegetables, couscous, confit lemon & harissa sauce £18.50

Confit golden beetroot, celeriac pastilla, white asparagus, truffle, wild garlic & blood orange purée £27.50

Risotto of cauliflower, truffle & pine nuts £32.50

Desserts

Selection of sorbet £9.50

Valrhona chocolate ganache, chocolate sponge & orange £8.50

*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*
微信扫码关注，阅览菜品图片

