

# La Chapelle

## MENU GOURMAND

Shaved fennel, grapefruit & avocado purée

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

∞

Velouté of wild garlic, white asparagus & lemon purée

*2018 Muscadet Sevre-et-Maine "Le Confluent", Famille Lieubeau, France*

∞

Salad of wood roasted Winter vegetables, goat's curd & 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 & harissa

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

∞

Selection of sorbets

*2016 Elysium Black Muscat, Quady Winery, California*

∞

Apple tarte Tatin, Normandy crème fraîche

*2007 Rivesaltes Ambré, Chez Jau, France*

*Menu £65*

*With selected Sommelier wine pairing £130*

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## Starters

Shaved fennel, grapefruit & avocado purée £9.50

Salad of wood roasted Winter vegetables, goat's curd & shaved cob nuts £17.50

Velouté of wild garlic, white asparagus & lemon purée £12.50

## Main Courses

Tagine of Winter vegetables, couscous & harissa £28.50

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

Risotto of cauliflower, truffle & pine nuts £32.50

*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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