

La Chapelle

Menu Du Chef

Velouté of fresh peas, herb gnocchi & chive chantilly

Scorched Cornish mackerel, apricot, pickled carot & nasturtium

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Roast suprême of Landes chicken, pommes Anna, girolles & rainbow chard

Crisp sea bream, raisin & pinenut dressing, cauliflower & Summer truffle purée

Risotto of trompette courgettes, broad beans, feta & basil salsa verde

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Apple tarte Tatin & Normandy crème fraîche

Fourme d'ambert. walnut & raisin croûte & pickled walnut purée

2 courses ~ £38.50, 3 courses ~ £42.50

Lunch & Dinner (18:00-19:00)

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