

# La Chapelle

## VEGAN MENU GOURMAND

Velouté of fresh peas, herb gnocchi & chives

*NV Puerto Fino Sherry, Bodegas Lustau, Spain*

∞

Leeks vinaigrette, herbs & Summer truffle

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

∞

Salad of heirloom tomatoes, castelfranco, walnuts & Niçoise olives

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

∞

Risotto of trompette courgettes, broad beans & basil salsa verde

*2018 Viognier, Ktima Gerovassiliou, Epanomi, Greece*

∞

Tagine of Summer vegetables, cous cous, confit lemon & harissa sauce

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

∞

Selection of sorbet

*2018 Brachetto d'Acqui, Contero, Italy*

∞

Roast Provence apricots & lavender syrup

*2015 Monbazillac 'Jour de Fruit', Domaine Ancienne Cure, France*

*Menu £75*

*With selected Sommelier wine pairing £130*

## Starters

Velouté of fresh peas, herb gnocchi & chives £12.50

Salad of heirloom tomatoes, Castelfranco, walnuts & Niçoise olives £17.50

Leeks vinaigrette, herbs & Summer truffle £15.50

## Main Courses

Tagine of Summer vegetables, couscous & harissa £28.50

Risotto of trompetta courgettes, broad beans, feta & basil salsa verde £28.50

## Desserts

Selection of sorbet £9.50

Roast Provence apricots & lavender syrup £9.50

*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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