

# La Chapelle

## VEGETARIAN MENU GOURMAND

Velouté of fresh peas, herb gnocchi & chive chantilly

*NV Puerto Fino Sherry, Bodegas Lustau, Spain*

∞

Leeks vinaigrette, egg & Summer truffle

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

∞

Salad of heirloom tomatoes, burrata, castelfranco, walnuts & Niçoise olives

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

∞

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

*2018 Viognier, Ktima Gerovassiliou, Epanomi, Greece*

∞

Tagine of Summer vegetables, cous cous & harissa

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

∞

Roast Provence apricots & lavender syrup

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

∞

Apple tarte Tatin & Normandy crème fraîche

*2007 Rivesaltes Ambré, Chez Jau, France*

Menu £75

With selected Sommelier wine pairing £130

## Starters

Leeks vinaigrette, egg & Summer truffle £15.50

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

Velouté of fresh peas, herb gnocchi & chive Chantilly £12.50

## Main Courses

Tagine of Summer vegetables, cous cous & harissa £28.50

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

Mille-feuille of potato, girolles & rainbow chard £26.50

*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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