

# La Chapelle

## *Taste of Summer Menu*

Chilled Charentais melon soup, Bayonne ham & fresh almonds

*NV Brut de Loire, Bouvet Ladubay*

∞

Lasagne of Dorset crab & beurre Nantais

*2018 Muscadet 'Le Confluent, Famille Liebieu*

∞

Pot roast suprême of Landes chicken, herb gnocchi,  
sweetcorn purée & hazelnut vinaigrette

*NV Le Sabounet, Roger Sabon*

∞

Fourme d'Ambert, grape chutney, walnut & raisin bread

*NV White Port, Quinta do Infantado*

∞

English strawberry Eton mess, strawberry sorbet & basil

*2018 Brachetto d'Acqui, Contero*

**5 Course Menu £42.50**

***With selected Sommelier wine pairing £72.00***

*VAT is included at the current rate*

*12.5% discretionary service will be added to your bill*

*This menu is designed for the enjoyment of all guests at the table*

*Please let the manager know of any allergies or dietary requirements*

# La Chapelle

## *Taste of Summer Vegetarian Menu*

Chilled Charentais melon soup & fresh almonds

*NV Brut de Loire, Bouvet Ladubay*

∞

Salad of heirloom tomatoes, walnuts & Niçoise olives

*2019 Château Ollieux Romanis Rosé, Languedoc*

∞

Risotto of trompette courgettes, broad beans & basil salsa verde

*NV Le Sabounet, Roger Sabon*

∞

Fourme d'Ambert, grape chutney, walnut & raisin bread

*NV White Port, Quinta do Infantado*

∞

English strawberry Eton mess, strawberry sorbet & basil

*2018 Brachetto d'Acqui, Contero*

**5 course Menu £42.50**

**With selected Sommelier wine pairing £72.00**

*VAT is included at the current rate*

*12.5% discretionary service will be added to your bill*

*This menu is designed for the enjoyment of all guests at the table*

*Please let the manager know of any allergies or dietary requirements*

# La Chapelle

## *Taste of Summer Vegan Menu*

Chilled Charentais melon soup & fresh almonds

*NV Brut de Loire, Bouvet Ladubay*

∞

Salad of heirloom tomatoes, walnuts & Niçoise olives

*2019 Château Ollieux Romanis Rosé, Languedoc*

∞

Risotto of trompette courgettes, broad beans & basil salsa verde

*NV Le Sabounet, Roger Sabon*

∞

English strawberry sorbet & basil

*2018 Brachetto d'Acqui, Contero*

∞

Roast Provence apricot & lavender caramel

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

**5 Course Menu £42.50**

**With selected Sommelier wine pairing £72.00**

*VAT is included at the current rate*

*12.5% discretionary service will be added to your bill*

*This menu is designed for the enjoyment of all guests at the table*

*Please let the manager know of any allergies or dietary requirements*