

# La Chapelle

## Menu Du Chef

Lobster & cod brandade, lobster bisque  
Velouté of Puy lentils, Alsace bacon & fromage blanc

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Risotto of wild mushrooms, soft herbs & parmesan  
Grilled calf's liver, Lyonnaise onion, tagliatelle of leeks & trompette mushroom  
Crisp sea bream, raisin & pinenut dressing, cauliflower & Autumn truffle purée

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Crème fraîche pannacotta, blackberries & lemon shortbread  
Fourme d'ambert, walnut & raisin croûte & pickled walnut purée

2 courses ~ £38.50, 3 courses ~ £42.50

Lunch & Dinner (17:30-18:30)

*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*