

La Chapelle

MENU GOURMAND

Lasagne of Dorset crab, beurre Nantais & pea shoots
2018 Muscadet Sevre-et-Maine "Le Confluent", Famille Lieubeau, France

∞

Pressed terrine Bresse chicken, foie gras, black figs, pickled carrot & nasturtium
2019 Grüner Veltliner Handcrafted, MA Arndorfer Mitges, Austria

∞

Risotto of wild mushrooms, soft herbs & parmesan
2015 'Galvin' Bourgogne Chardonnay 'Terroir Noble', Domaine Girardin

∞

Grilled red mullet, Cornish mussels, fennel & bouillabaisse sauce
2019 Woodchester Estate Pinot Rosé, Cotswolds

∞

Highland beef sirloin, pommes Anna, girolles & rainbow chard
2016 Refosco, Veralda, Croatia

∞

Saint Marcellin, walnut & raisin croûte & pickled walnut
NV Poire "Authentique" Eric Bordelet, Normandy, France

∞

Apple tarte Tatin & Normandy crème fraîche
NV Madeira "Medium Sweet", Crown Barbeito

Menu £89

With selected Sommelier wine pairing £154

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

Available from 12-2pm & 5:30-7:30pm

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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