

# La Chapelle

## Sunday Prix Fixe

3 courses ~ £42.50

3 courses and a carafe of wine (250ml) ~ £52.00

*2019 Viognier, Rhone Valley, France*

or

*2018 Granache, Le Paradou, château Pesquie Ventoux*

Velouté of Puy lentils, Alsace bacon & fromage blanc

Duck rillettes, fresh plums, calamansi & toasted sourdough

Lobster & cod brandade, lobster bisque

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Grilled calf's liver, Lyonnaise onion, tagliatelle of leeks & trompette mushroom

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

Roast rump of Cumbrian beef, Yorkshire pudding, roasted potatoes, carrots & green beans

Crisp sea bream, raisin & pinenut dressing, cauliflower & Autumn truffle purée

Risotto of wild mushrooms, soft herbs & parmesan

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Valrhona chocolate pave, strawberry Eton mess & milk ice cream

Vanilla pannacotta, charred peach, chocolate & blood peach sorbet

Fourme d'Ambert, walnut & raisin croûte & pickled walnut purée