

# La Chapelle

Velouté of Puy lentils & chives

*NV Puerto Fino Sherry, Bodegas Lustau, Spain*

∞

Leeks vinaigrette & herbs

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

∞

Salad of heritage beetroot, apple & rye crumble

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

∞

Risotto of wild mushrooms & soft herbs

*2015 'Galvin' Bourgogne Chardonnay 'Terroir Noble', Domaine Girardin*

∞

Tagine of Autumn vegetables, couscous, confit lemon & harissa sauce

*2017 Etna Rosso, Tenuta delle Terre Nerre, Sicily, Italy*

∞

Selection of sorbet

*2018 Brachetto d'Acqui, Conter, Italy*

∞

Roast Provence apricots & lavender syrup

*2017 Monbazillac 'Jour de Fruit', Domaine Ancienne Cure, France*

*Menu £75*

*With selected Sommelier wine pairing £140*

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

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

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## Starters

Velouté of Puy lentils & chives £12.50

Salad of heritage beetroot, apple & rye crumble £17.50

Leeks vinaigrette, herbs & Autumn truffle £15.50

## Main Courses

Tagine of Summer vegetables, couscous & harissa £28.50

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

## Desserts

Selection of sorbet £9.50

Roast Provence apricots & lavender syrup £9.50

*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*  
微信扫码关注，阅览菜品图片

