

La Chapelle

VEGETARIAN MENU GOURMAND

Velouté of Puy lentils & fromage blanc

NV Puerto Fino Sherry, Bodegas Lustau, Spain

∞

Leeks vinaigrette, herbs & egg

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

∞

Salad of heritage beetroot, Saint-Maure de Touraine, apple & rye crumble

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

∞

Risotto of wild mushrooms, soft herbs & parmesan

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

∞

Tagine of Autumn vegetables, couscous & harissa

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

∞

Roast Provence apricots & lavender syrup

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

∞

Apple tarte Tatin & Normandy crème fraîche

NV Madeira "Medium Sweet", Crown Barbeito

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

Leeks vinaigrette, egg & Autumn truffle £15.50

Salad of heritage beetroot, Saint-Maure de touraine, apple, rye crumble £17.50

Velouté of of Puy lentils, fromage blanc & chive Chantilly £12.50

Main Courses

Tagine of Autumn vegetables, couscous & harissa £28.50

Risotto of wild mushrooms, Autumn truffle, soft herbs & parmesan £32.50

Mille-feuille of potato, artichoke & rainbow chard £28.50

*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，在线点餐*

