

# La Chapelle

## Menu Du Chef

Velouté of pumpkin, slow roasted cepes  
Terrine of Highland game, granola & burnt orange

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Pavé of sea trout, watercress purée, charlotte potatoes & BBQ spring onions  
Roast supreme of pheasant, choucroute, Alsace bacon & mash potato  
Risotto of wild mushrooms, soft herbs & Parmesan

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Fourme d'Ambert & pickled walnut purée, grapes & celery  
Mango rice pudding, dulce de leche & mango gel

2 courses ~ £38.50, 3 courses ~ £42.50

Lunch only

*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*