

La Chapelle

MENU GOURMAND

Pressed terrine of foie gras, partridge & heritage carrots, quince purée & nasturtium

2018 Pinot Noir, Bruno Sorg, Alsace, France

∞

Lasagne of Dorset crab, beurre Nantais & pea shoots

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

∞

Risotto of Winter truffle & wild mushrooms, chervil cream & Parmesan

2019 Baglio Antico Cataratto, Sicily Italy

∞

Grilled fillet of Cornish red mullet, confit fennel, light nage of root vegetables with saffron

2019 Bandol Rosé, Domaine du Suffrene Provence, France

∞

Roast magret of duck, Port marmalade, seared foie gras, artichoke & potato mille-feuille

2015 Rioja Reserva, Hacienda Grimon, Spain

∞

Truffle Brie de Meaux, corn salad and caramelised walnuts

NV Dry White Port, Quinta do Infantado, Douro Portugal

∞

Apple tarte Tatin & Normandy crème fraîche

NV Medium Dry Madiera, Barbeito, Portugal

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 & 6:00-8:15pm

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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