

La Chapelle

VEGAN MENU GOURMAND

Velouté of pumpkin, slow roasted ceps

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

∞

Remoulade of truffle & celeriac, salad of herbs

2019 Albariño 'O Rosal', Bodegas Terras Gauda, Galicia, Spain

∞

Salad of heritage beetroot, apple & rye crumble

2018 Pinot Noir, Bruno Sorg, Alsace, France

∞

Risotto of Winter truffle & wild mushroom, chervil cream

2019 Baglio Antico Cataratto, Sicily

∞

Tagine of vegetables, couscous, confit lemon & harissa sauce

2018 Etna Rosso, Tenuta Delle Terre Nere, Sicily

∞

Selection of sorbet

2019 Brachetto d'Acqui, Contero, Italy

∞

Valrhona chocolate sponge with clementines

2017 Banyuls Rimage, Domaine du Valcros, Roussillon, France

Menu £75

With selected Sommelier wine pairing £140

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

Available from 12-2.30pm & 6pm-8.30pm

La Chapelle

Starters

Velouté of pumpkin, slow roasted cepes £12.50

Salad of heritage beetroot, apple & rye crumble £17.50

Remoulade of truffle & celeriac, salad of herbs £15.50

Main Courses

Tagine of vegetables, couscous, confit lemon & harissa sauce £28.50

Risotto of Winter truffle & wild mushroom, chervil cream £32.50

Desserts

Selection of sorbet £9.50

Valrhona chocolate sponge with clementines £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，在线点餐

