

La Chapelle

VEGETARIAN MENU GOURMAND

Velouté of pumpkin, slow roasted ceps

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

∞

Truffle & celeriac remoulade, soft boiled quail's egg

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

∞

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

2018 Pinot Noir, Bruno Sorg, Alsace, France

∞

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

2019 Baglio Antico Cataratto, Sicily

∞

Tagine of vegetables, couscous, confit lemon & harissa sauce

2018 Etna Rosso, Tenuta Delle Terre Nere, Sicily

∞

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 Madeira 'Medium Dry', 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 12-2.30pm & 6pm-8.15pm

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Starters

Velouté of pumpkin, slow roasted cepes £12.50

Truffle & celeriac remoulade, soft boiled quail's egg £15.50

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

Main Courses

Potato of artichoke mille-feuille, variegated kale, red Port shallot marmalade £28.50

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

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

