

La Chapelle

Menu Du Chef

Pressed terrine of chicken & leek, miso & quince

Cornish cured mackerel, avocado puree & blood orange

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Roast ballotine of cod, January king cabbage & mussel mouclade

Slow cooked short rib of beef, oyster emulsion & celeriac

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Fourme d'Ambert & pickled walnut purée, grapes & celery

Apple tarte Tatin & Normandy crème fraîche

2 courses ~ £38.50, 3 courses ~ £42.50

Lunch only

VAT is included at the current rate

Please let the manager know of any allergies or dietary requirements