

# La Chapelle

## MENU GOURMAND

Beetroot cured sea trout, squid ink aioli, buttermilk & black radish

*2019 Pinot Noir, Bruno Sorg, Alsace, France*

∞

Foie gras royal, duck jelly, mandarin & coffee pain d'épices

*NV Medium Sweet Madiera, Barbeito, Portugal*

∞

Risotto of Iron bark pumpkin, Vacherin, preserved lemon & hazelnut

*2020 Baglio Antico Cataratto, Sicily, Italy*

∞

Lasagne of Dorset crab & scallop, beurre Nantais & pea shoots

*2020 Malvazija Istarska 'Alba', Matošević, Istria, Croatia*

∞

38 day aged roast Cumbrian beef sirloin, oyster & BBQ glazed pommes Anna

*2012 Château La Tour du By, Médoc Bordeaux, France*

∞

Truffle Brie de Meaux, Yorksire rhubarb & cocoa soil

*2017 Bourgogne Blanc 'Galvin', Domaine Vincent Girardin, Burgundy, France*

∞

Apple tarte Tatin & Normandy crème fraîche

*2018 Côteaux du Layon, St Lambert, Domaine Ogerau, Loire, France*

*Menu £110*

*With selected Sommelier wine pairing £185*

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

*Lunch ( Wednesday to Saturday until 2pm)*

*Dinner (Wednesday to Sunday until 9pm)*

*VAT is included at the current rate*

*Please let the manager know of any allergies or dietary requirements*

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