

La Chapelle

VEGAN MENU GOURMAND

Pickled beetroot, blood orange & black radish

2019 Pinot Noir, Bruno Sorg Alsace, France

∞

Barbecued leek, miso & Winter truffle

NV Amontillado 'Vina AB', Gonzalez Byass Jerez Spain

∞

Squash risotto, preserved lemon & hazelnut

2020 Baglio Antico Catarrato, Sicily, Italy

∞

January king cabbage, quince, samphire & kohlrabi

2019 Vigna du Gabri, Donnafugata, Sicily, Italy

∞

BBQ celeriac, plankton vinaigrette & pink radicchio

2018 Vacqueryas Cuvée des Templiers, Domaine de Clos des Cazaux

∞

Yorkshire rhubarb, Piment d'Espelette & honeycomb

2019 Brachetto d'Acqui Contero, Piedmonte, Italy

∞

Poached pineapple, alphonso mango & coconut

NV Cruz Del Mar Cream, Cesar Florido, Spain

Menu £85

With selected Sommelier wine pairing £160

Lunch (Wednesday to Sunday until 2:00 pm) – Dinner (Wednesday to Sunday until 9:00 pm)

La Chapelle

Starters

Pickled beetroot, blood orange & black radish £18.50

Barbecued leek, miso & Winter truffle £22.00

Main Courses

Squash risotto, preserved lemon & hazelnut £34.00

January king cabbage, quince, samphire & kohlrabi £28.00

Desserts

Yorkshire rhubarb, Piment d'Espelette & honeycomb £12.50

Poached pineapple, alphonso mango & coconut £12.50

*VAT is included at the current rate
14% discretionary service will be added to your bill
Please let the manager know of any allergies or dietary requirements*