

La Chapelle

VEGETARIAN MENU GOURMAND

Pickled beetroot, blood orange, buttermilk & black radish

2019 Pinot Noir, Bruno Sorg Alsace, France

∞

Barbecued leek, miso, parmesan & Winter truffle

NV Amontillado 'Vina AB', Gonzalez Byass Jerez Spain

∞

Squash risotto, Vacherin, 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

2017 Vacqueryas Cuvée des Templiers, Domaine de Clos des Cazaux

∞

Truffle Brie de Meaux, Yorkshire rhubarb & cocoa soil

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

∞

Apple tarte Tatin, Normandy crème fraîche

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

Menu £85

With selected Sommelier wine pairing £160

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

Our cheese contains animal rennet, please let us know if this is not suitable

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Starters

Pickled beetroot, blood orange, buttermilk & black radish £18.50

Barbecued leek, miso, parmesan & Winter truffle £22.00

Main Courses

Squash risotto, Vacherin, preserved lemon & hazelnut £34.00

January king cabbage, quince, samphire & kohlrabi £28.00

*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*