

La Chapelle

Menu Du Chef

Cured stone bass, water kimchi dressing, burrata & nettle oil

Foie gras royale, caramel vinegar, rhubarb & cocoa soil

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Lamb shank, anchovy emulsion, BBQ Jersey Royal & broad beans

Poached hake, artichoke barigoule, sea herbs & clam veloute'

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Gariguettes strawberries, almond, yuzu, basil & lemon sorbet

Roquefort mousse, pickled grapes, dark chocolate & walnut crumble

3 courses ~ £48.00

Monday to Saturday Lunch only

VAT is included at the current rate

Please let the manager know of any allergies or dietary requirements

14% discretionary service will be added to your bill