

La Chapelle

MENU GOURMAND

Nettle cured stone bass, citrus dressing, burrata & Royal Oscietra caviar

2020 Vouvray Sec Abbaye de Marmoutier Clos de Rougemont, Domaine Vigneau-Chevreau, Loire, France

∞

Foie gras terrine, caramel vinegar, rhubarb & cocoa soil

NV Dry White Port, Quinta Infantado, Douro Portugal

∞

Hen of the woods, sabayon, Colonnata lardo & wild garlic

2020 Skin Contact Ortega, Westwell Wines, Kent, England

∞

Barbecued monkfish, artichoke barigoule, sea herbs & clam velouté

2019 Godello 'Louro do Bolo', Rafael Palacios, Spain

∞

38 day aged roast Cumbrian beef fillet, Tropea onion & BBQ Jersey royal

2014 Château La Tour du By, Médoc Bordeaux, France

∞

Roquefort mousse, pickled grapes, dark chocolate & walnut crumble

2020 Jurançon Moelleux, Domaine Lapeyre, Pyrenees, France

∞

Manjari chocolate, yuzu, almond praline & honey

NV Cruz Del Mar Cream, Cesar Florido, Spain

Menu £125

With selected Sommelier wine pairing £200

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

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