

La Chapelle

Sunday Lunch Prix Fixe

3 courses ~ £48

3 courses and a carafe of wine (250ml) ~ £58

2019 Viognier, Rhone Valley, France

or

2018 Granache, Le Paradou, château Pesquie Ventoux

Vichyssoise velouté, truffle cream

Cured stone bass, water kimchi dressing, burrata & trout roe

Foie gras royale, caramel vinegar, rhubarb & cocoa soil

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Poached hake, artichoke barigoule, monk's beard & shellfish veloute'

Roast sirloin of Scottish beef, Yorkshire pudding, roasted potatoes & sprouted broccoli

Norfolk black chicken, anchovy emulsion, courgette flower & broad beans

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Fourme d'Ambert, pickled & walnut purée

Valrhona chocolate mousse, caramelised white chocolate

Garigette strawberries, almonds, yuzu, basil & lime sorbet