

La Chapelle

MENU GOURMAND

Cured sea trout, smoked eel, green apple, kimchi & Oscietra caviar

2020 Pinot Gris, Réserve Particulière, Alsace, France

∞

Landes foie gras semifreddo, quince, Pedro Ximenez & pain d'épices

NV Justino's Madeira, 5 years old, Portugal

∞

Miso glazed king oyster mushroom, sabayon, finger lime

2019 Jurançon, Evidência, Dom. Lapeyre, France

∞

Barbecued monkfish, Jerusalem artichoke, chanterelle, clam velouté

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

∞

Cumbrian beef fillet, Roscoff onion, Guinness, pistachio

2016 Madiran, Château Bouscassé, France

∞

Truffled Vacherin bavarois, pickled pear, toasted walnut

2019 Gewürztraminer Reserve, 'Cave de Hunawühr', France

∞

Baba au rum, Piment d' Espelette Chantilly & blood orange

2013 Rivesaltes Ambré, Domaine Cazes, France

Head chef, Arturo Granato

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

5 Course Tasting menu £110 add selected Sommelier wine pairing for £65

Lunch until 2:00 pm – Dinner until 9pm – Not available on Sunday lunch

7 Course Tasting Menu £125 add selected Sommelier wine pairing for £75

Lunch until 2:00 pm – Dinner until 8:30pm - Not available on Sunday lunch

We try our best to accommodate all dietary requirements, however our tasting menu is created using ingredients carefully selected to produce a balance of flavours and textures. This therefore means, we cannot always accommodate all dietary requirements. Sorry for any inconvenience.

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

Lobster dishes may contain shell

Available up to 7 guests