

La Chapelle

Starters

Foie gras terrine, caramel vinegar, rhubarb & cocoa soil £24.00

Lasagne of Dorset crab & scallop, beurre Nantais & pea shoots £25.00

Nettle cured stone bass, citrus dressing, burrata & Royal Oscietra caviar £26.50

Charred white asparagus, miso, aged parmesan & spring truffle £33.50

Main Courses

Pyrenées lamb trio, Cantábrico anchovy, morel & courgette flower £42.50

Barbecued monkfish, artichoke barigoule, sea herbs & clam velouté £39.50

38 day aged roast Cumbrian beef fillet, Tropea onion & BBQ Jersey royal £47.50

Wild garlic risotto, native lobster, Colonnata lardo & preserved lemon £50.00

Desserts

Apple tarte Tatin & Normandy crème fraiche £15.50

Manjari chocolate, yuzu, almond praline & honey £15.50

Gariguette strawberry soufflé, Piment D' Espelette, basil & lime sorbet £17.00

Roquefort mousse, pickled grapes, dark chocolate & walnut crumble £15.50

Selection of farmhouse cheeses £18.50

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

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