

# La Chapelle

## Starters

Native lobster raviolo, squid, smoked ricotta & dashi £28.00

Cured Scottish scallops, smoked eel, green apple, kimchi & Oscietra caviar £30.00

Tapioca stuffed courgette flower, heritage radish, plankton vinaigrette & bottarga £25.00

Pressed foie gras terrine, quince, Pedro Ximenez, cocoa cloud £26.00

## Main Courses

Barbecued monkfish, Jerusalem artichoke, sea herbs & clam velouté £40.50

Hay smoked grouse, Mirabelle plum, rainbow chard & dark chocolate £48.50

Slades Down lavender glazed duck, baby beetroot & fermented fig *(For two people)* £78.00

38 day aged Cumbrian beef , oyster emulsion, cep, BBQ charlotte potato £49.00

Coffee & Amalfi lemon risotto, Sicilian prawn & buffalo mozzarella £48.00

## Desserts & Cheese

Apple tarte Tatin, calvados caramel & smoked milk ice cream £15.50

Manjari & squash delicacy, mandarin, hazelnut praline & honeycomb £15.50

Pineapple souffle, lemon thyme, frosted gin & tonic £17.00

Selection of farmhouse cheeses £19.50

*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*

*Lunch ( Wednesday to Sunday ) – Dinner ( Tuesday to Thursday)*

*Not available on Friday, Saturday & Sunday dinner*

*Available up to 7 guests*