

La Chapelle

Menu Du Chef

Jerusalem artichokes velouté, miso, black truffle

Cured sea trout, pickled trout roe, smoked eel & green apple

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

∞

Barbecued cod, crosnes, chantarelle & clam chowder

Fallow deer, BBQ celeriac, oyster emulsion & pink radicchio (*£20.00 suppl.*)

Cumbrian beef , Roscoff onion, Guinness, pistachio

∞

“Berries Bellini”

Truffled Vacherin bavarois, pickled pear, toasted walnut

Selection of farmhouse cheeses (*£14.00 suppl.*)

2 courses ~ £43 / 3 courses ~ £48

3 courses with ½ bottle of wine, tea or coffee & petit fours ~ £65

Monday to Saturday Lunch Only

Available up to 7 guests

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

Our cheese contains animal rennet, please let us know if this is not suitable

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