

# La Chapelle

## Sunday Lunch Prix Fixe

3 courses ~ £48

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

*2021 Blanc, Viognier Château Pesquié, Ventoux*

or

*2020 Rouge, Vignes d'Oc, Languedoc-Roussillon*

## Prix Fixe

Jerusalem artichokes velouté, miso & black truffle

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

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

∞

Barbecued cod, crosnes, Chantarelle & clam chowder

BBQ slow cooked rib of beef, roast potato, cavolo nero & heritage carrots

Suffolk crackling porchetta, oyster emulsion & BBQ fondant potato

∞

"Berries Bellini"

Cheesecake, hazelnuts crumble, pineapple gel & honey ice cream

Truffled Vacherin bavarois, pickled pear & toasted walnut

Selection of farmhouse cheeses (£10 supplement)

*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*

*Available up to 7 guests*