

La Chapelle

VEGAN MENU GOURMAND

Kohlrabi, green apple, vanilla, kimchi dressing
2018 Riesling, *Domaine Trimbach, Alsace France*

∞

Heritage baby carrot, blood orange, black garlic & puntarelle
2021 Côte Forez 'Les Gourmets', *Cave Verdier-Logel*

∞

Miso glazed king oyster mushroom, parsley purée & finger lime
2019 Jurançon, *Evidência, Dom. Lapeyre, France*

∞

Winter truffle risotto, Trompette, preserved lemon & watercress
2020 Encruzado, *Quinta dos Carvalhais, Dao, Portugal*

∞

BBQ fondant celeriac, Trevisan radicchio & plankton vinaigrette
2019 Gigondas 'Feuilles', *Domaine Burlé*

∞

Poached Rhubarb, frosted gin & tonic
2020 Jurançon Moelleux, *Clos Lapeyre, Pyrenees, France*

∞

Blackberry, cocoa sponge, walnut crumble & raspberry sorbet
2019 Banyuls 'Rimage', *Domaine de Valcros, Roussillon, France*

Head chef, Arturo Granato

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

5 Course Tasting menu £85 add selected Sommelier wine pairing for £65

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

7 Course Tasting Menu £100 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

Available up to 7 guests

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Starters

Kohlrabi, green apple, vanilla, kimchi dressing £22.50

Heritage baby carrot, blood orange, black garlic & puntarelle £22.50

Main Courses

Winter truffle risotto, Trompette, preserved lemon & watercress £41.00

BBQ fondant celeriac, Trevisan radicchio & plankton vinaigrette £35.00

Desserts

Poached Rhubarb, frosted gin & tonic £13.50

Blackberry, cocoa sponge, walnut crumble & raspberry sorbet £13.50

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