

La Chapelle

VEGAN MENU GOURMAND

Pickled beetroot, pomelo compote, dill & heritage radishes

2020 Pinot Noir, Bruno Sorg Alsace, France

∞

Charred white asparagus, miso & spring truffle

2020 Malvazija Istarska 'Alba', Matošević, Istria, Croatia

∞

Hen of the woods, peas, preserved lemon & wild garlic

2020 Skin Contact Ortega, Westwell Wines, Kent, England

∞

Baby violet artichokes, pepper chutney, samphire & kohlrabi

2019 Vigna du Gabri, Donnafugata, Sicily, Italy

∞

Tapioca stuffed cougette flower, plankton vinaigrette & broadbeans

2019 Chiroubles Cuvée Terroir, Domaine Gilles Paris, Beaujolais

∞

Pickled grapes, walnut crumble & frosted coconut

2019 Brachetto d'Acqui Contero, Piemonte, Italy

∞

Gariguette strawberry, yuzu, cocoa sponge, basil & lime sorbet

NV Pineau des Charentes Rouge, Château Montifaud, France

Menu £100

With selected Sommelier wine pairing £175

Lunch (Wednesday to Saturday until 2:00 pm) – Dinner (Wednesday to Sunday until 9:00 pm)

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Starters

Pickled beetroot, pomelo compote, dill & heritage radishes £19.50

Charred white asparagus, miso & spring truffle £33.50

Main Courses

Wild garlic risotto, morel, preserved lemon & salty fingers £35.00

Tapioca stuffed courgette flower, plankton vinaigrette & broadbeans £30.00

Desserts

Pickled grapes, walnut crumble, frosted coconut £12.50

Gariguette strawberry, yuzu gel, cocoa sponge, basil & lime sorbet £12.50

*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*