

La Chapelle

VEGETARIAN MENU GOURMAND

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

∞

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

∞

Miso glazed king oyster mushroom, sabayon, finger lime
2019 Jurançon, Evidência, Dom. Lapeyre, France

∞

36 months aged parmesan risotto, preserved lemon & black truffle
2016 Château Bouscassé Pacherenc du Vic-Bilh Sec, France

∞

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

∞

Truffled Vacherin bavarois, pickled pear, toasted walnut
2019 Gewürztraminer Reserve 'Cave de Hunawühr', France

∞

Baba au rum, Piment d' Espelette Chantilly & blood orange
2013 Rivesaltes Ambré, Domaine Cazes, 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

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

Available up to 7 guests

La Chapelle

Starters

Kohlrabi, green apple, vanilla, kimchi dressing £22.50

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

Main Courses

36 months aged parmesan risotto, preserved lemon & black truffle £41.00

BBQ fondant celeriac, Trevisan radicchio, plankton vinaigrette £35.00

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 may contain animal rennet, please let us know if this is not suitable

Available up to 7 guests