

La Chapelle

Menu Du Chef

Foie gras royale, black garlic, caramel vinegar & fermented cherry

Nettle cured stone bass, smoked eel, kimchi & tomato dressing

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Pan fried sea bream, artichoke barigoule, sea herb & shellfish velouté

Corn fed chicken, anchovy emulsion, BBQ Charlotte potato & fresh peas

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Roquefort mousse, pickled grapes, dark chocolate & walnut crumble

Gariguetto strawberry, almond, basil & lime sorbet

2 courses ~ £43 / 3 courses ~ £48

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

Monday to Saturday Lunch only

VAT is included at the current rate

Please let the manager know of any allergies or dietary requirements

14% discretionary service will be added to your bill