

La Chapelle

MENU GOURMAND

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

2019 Pinot Gris Tradition, Albert Mann, France

∞

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

NV Medium Sweet Madiera, Crown Barbeito, Portugal

∞

Hen of the woods, sabayon, Colonnata lardo & finger lime

2017 Jurançon Sec Vitatge Vielh, Domaine Lapeyre, Pyrenees, France

∞

Barbecued monkfish, artichoke barigoule, sea herbs & clam velouté

2019 Godello 'Louro do Bolo', Rafael Palacios, Spain

∞

38 day aged roast Cumbrian beef fillet, Tropea onion & BBQ Charlotte potato

2014 Château La Tour du By, Médoc Bordeaux, France

∞

Roquefort mousse, pickled grapes, dark chocolate & walnut crumble

NV Dry White Port, Quinta de la Rosa, Douro, Portugal

∞

Raspberry & manjari chocolate delicacy, almond praline & honey

NV Cruz Del Mar Cream, Cesar Florido, Spain

Menu £125

With selected Sommelier wine pairing £200

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

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