

La Chapelle

Sunday Lunch Prix Fixe

3 courses ~ £48

3 courses and a carafe of wine (250ml) ~ £58

2019 Viognier, Rhone Valley, France

or

2018 Granache, Le Paradou, château Pesquie Ventoux

Green asparagus velouté, parmesan & truffle vinaigrette

Nettle Cured stone bass, water kimchi dressing, burrata & trout roe

Foie gras royale, caramel vinegar, rhubarb & cocoa soil

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Corn fed chicken, artichoke barigoule, sea herbs & shellfish velouté

Roast sirloin of Scottish beef, Yorkshire pudding, roasted potatoes & tenderstem broccoli

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

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Garigette strawberries, almond, raspberry gel & strawberry sorbet

Roquefort mousse, pickled grapes, dark chocolate & walnut crumble

Poached Provence peach, mango gel & passion fruit