

# La Chapelle

## Starters

Lasagne of Dorset crab & scallop, beurre Nantais & peas £25.00

Nettle cured stone bass, smoked eel, kimchi & tomato dressing, Oscietra caviar £26.50

Foie gras terrine, black garlic, caramel vinegar & fermented cherry £24.00

Wye valley green asparagus, miso, aged parmesan & bottarga £33.50

## Main Courses

Barbecued monkfish, artichoke barigoule, sea herb & clam velouté £39.50

38 day aged roast Cumbrian beef fillet, Tropea onion & BBQ Charlotte potato £47.50

Lake district lamb, glazed sweetbread, Cantábrico anchovy & stuffed courgette flower £42.50

Coffee & Amalfi lemon risotto, wild Sicilian prawns & buffalo mozzarella £48.00

## Desserts & Cheese

Apple tarte Tatin, calvados caramel & smoked milk ice cream £15.50

Provence peach soufflé, Piment D' Espelette, basil & mint granita £17.00

Raspberry & manjari chocolate delicacy, almond praline & honey £15.50

Roquefort mousse, pickled grapes, dark chocolate & walnut crumble £15.50

Selection of farmhouse cheeses £18.50

*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*

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