

# La Chapelle

## VEGAN MENU GOURMAND

Pickled tropea onion, water kimchi, heritage radishes & nettle oil  
*2018 Menetou-Salon Rouge 'Morogues', Domaine Pellé Loire, France*

∞

Wye valley green asparagus, miso & summer black truffle  
*2020 Malvazija Istarska 'Alba', Matošević, Istria, Croatia*

∞

Hen of the woods, peas, parsley purée & finger lime  
*2017 Jurançon Sec Vitatge Vielh, Domaine Lapeyre Pyrenees, France*

∞

Coffee & Amalfi lemon risotto, pickled girolle & salty fingers  
*2020 Encruzado, Quinta dos Carvalhais, Portugal*

∞

Tapioca stuffed courgette flower, plankton vinaigrette & broad beans  
*2020 Beaujolais Vieilles Vignes, Domaine Lapalu, France*

∞

Pickled grapes, mango, walnut crumble & frosted coconut  
*2019 Brachetto d'Acqui Contero, Piedmonte, Italy*

∞

Gariguette strawberry, cocoa sponge, basil & lime sorbet  
*NV Pineau des Charentes Rouge, Château Montifaud, France*

*Menu £100*

*With selected Sommelier wine pairing £175*

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

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## Starters

Pickled tropea onion, water kimchi, heritage radishes & nettle oil £19.50

Wye valley green asparagus, miso & summer black truffle £33.50

## Main Courses

Coffee & Amalfi lemon risotto, pickled girolle & salty fingers £35.00

Tapioca stuffed courgette flower, plankton vinaigrette & broad beans £30.00

## Desserts

Pickled grapes, Alphonso mango, walnut crumble & frosted coconut £12.50

Gariguette strawberry, cocoa sponge, basil & lime sorbet £12.50

*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*