

La Chapelle

VEGETARIAN MENU GOURMAND

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

∞

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

∞

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

∞

Coffee & Amalfi lemon risotto, pickled girolle & buffalo mozzarella
2020 Encruzado, Quinta dos Carvalhais, Portugal

∞

Tapioca stuffed courgette flower, plankton vinaigrette & broad beans
2019 Chiroubles Cuvée Terroir, Domaine Gilles Paris, Beaujolais, France

∞

Roquefort mousse, pickled grapes, dark chocolate & walnut crumble
2020 Jurançon Moelleux, Domaine Lapeyre, Pyrenees, France

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Raspberry & manjari chocolate delicacy, almond praline & honey
NV Cruz Del Mar Cream, Cesar Florido, Spain

Menu £100

With selected Sommelier wine pairing £175

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

Our cheese contains animal rennet, please let us know if this is not suitable

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Starters

Pickled tropea onion, water kimchi, burrata & nettle oil £19.50

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

Main Courses

Coffee & Amalfi lemon risotto, pickled girolle & buffalo mozzarella £35.00

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

*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*