

La Chapelle

Grouse Wine Dinner

Pressed foie gras & grouse terrine, preserved lemon, nori & black garlic

NV Ferriera Dry White Port

∞

Barbecued monkfish, Scottish girolle, sea herbs, clam velouté

2021 Côtes du Rhône 'Granit', Domaine Vincent Paris

∞

Lavender glazed grouse, fermented figs, cocoa & fondant celeriac

2012 Château Peyraban, Haut Medoc

∞

Truffled Saint Marcellin bavaroise, almond, plum jelly

2020 Coteaux du Layon Saint Lambert, Domaine Ogereau

∞

La Chapelle "Rocher", hazelnut praline & raspberry

NV Pineau des Charentes Rouge, Château de Montifaud

∞

Coffee & petits fours

£160 per person

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

Please note a discretionary service charge of 14% will be added to the bill.

Please let the manager know of any allergies or dietary requirements