

# La Chapelle<sup>†</sup>

## 5 Course Tasting Menu

Cured Scottish scallops, smoked eel, kimchi & green apple

*2020 Pinot Gris, R serve Particuliere, Alsace, France*

∞

Landes foie gras semifreddo, quince, Pedro Ximenez, cocoa cloud

*NV Medium Sweet Madeira, Barbeito, Portugal*

∞

Barbecued monkfish, Jerusalem artichoke, sea herbs & clam velout 

*2019 Godello 'Louro do Bolo', Rafael Palacios, Spain*

∞

38 day aged Cumbrian beef, oyster emulsion, cep, BBQ Charlotte potato

*2018 Vacqueyras 'Cuv e des Templiers', Domaine Le Clos des Cazaux, Rh ne*

∞

Apple tarte Tatin, Calvados caramel & smoked milk ice cream

*2011 Tokaji Late Harvest, Tokaj, Hungary*

*Menu  110*

*With selected Sommelier wine pairing  170*

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

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

*Available up to 7 guests*