

La Chapelle

7 Course Tasting Menu

Cured Scottish scallops, smoked eel, kimchi & green apple

2020 Pinot Gris, Réserve Particuliere, Alsace, France

∞

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

NV Medium Sweet Madeira, Barbeito, Portugal

∞

Hen of the woods, sabayon, Colonnata lardo & finger lime

2016 Château Bouscassé Pacherenc du Vic-Bilh Sec, France

∞

Barbecued monkfish, Jerusalem artichoke, sea herbs & clam velouté

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

∞

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

2018 Vacqueyras 'Cuvée des Templiers', Domaine Le Clos des Cazaux, Rhône

∞

Truffled St Marcellin, Damassine plum & toasted walnut

2019 Gewurztraminer Reserve, 'Cave de Hunawühr', France

∞

Apple tarte Tatin, Calvados caramel & smoked milk ice cream

2011 Tokaji Late Harvest, Tokaj, Hungary

Menu £125

With selected Sommelier wine pairing £200

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 8:30pm)

Available up to 7 guests