

# La Chapelle

## Menu Du Chef

Duck royale "Cuba libre"

Cured Cornish mackerel, smoked eel, kimchi & green apple

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Pan-fried skate, Jerusalem artichoke, sea herbs & shellfish velouté

Suffolk pork belly, oyster emulsion, miso aubergine & seaweed tartare

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Provence poached peach, Campari, frosted passion fruit

Truffled St Marcellin, Damassine plum & toasted walnut

2 courses ~ £43 / 3 courses ~ £48

3 courses with ½ bottle of wine, tea or coffee & petit fours ~ £65

Monday to Saturday Lunch Only

Available up to 7 guests

*VAT is included at the current rate*

*Please let the manager know of any allergies or dietary requirements*

*14% discretionary service will be added to your bill*