

La Chapelle

VEGAN MENU GOURMAND

Kohlrabi, green apple, vanilla, kimchi dressing

2018 Riesling, Domaine Trimbach, Alsace France

∞

Tapioca stuffed courgette flower, heritage radish & plankton vinaigrette

2019 Chiroubles 'Terroir', Domaine Gilles Paris, Beaujolais, France

∞

Hen of the woods, Jerusalem artichoke, parsley purée & finger lime

2016 Château Bouscassé Pacherenc du Vic-Bilh Sec, France

∞

Coffee & Amalfi lemon risotto, Scottish girolle, salty fingers

2020 Encruzado, Quinta dos Carvalhais, Dao, Portugal

∞

Miso glazed aubergine, pickled Tropea, seaweed & black truffle

2020 Pinot Noir, Domaine Bruno Sorg, France

∞

Damassine plum, toasted walnut, cocoa sponge & coconut sorbet

NV Quinta do Infantado Dry White Port, Douro, Portugal

∞

Provence peach, Campari orange jelly, frosted passion fruit

2020 Brachetto d'Acqui Contero, Piemonte, Italy

Menu £100

With selected Sommelier wine pairing £175

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

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Starters

Kohlrabi, green apple, vanilla, kimchi dressing £20.50

Tapioca stuffed courgette flower, heritage radish & plankton vinaigrette £22.50

Main Courses

Coffee & Amalfi lemon risotto, Scottish girolle, salty fingers £35.00

Miso glazed aubergine, pickled Tropea, seaweed & black truffle £35.00

Desserts

Damassine plum, toasted walnut, cocoa sponge & coconut sorbet £13.50

Provence peach, Campari orange jelly, frosted passion fruit £15.00

*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*