

La Chapelle

VEGETARIAN MENU GOURMAND

Kohlrabi, green apple, vanilla, kimchi dressing
2018 Riesling, Domaine Trimbach, Alsace France

∞

Tapioca stuffed courgette flower, heritage radish & plankton vinaigrette
2019 Chiroubles Cuvée Terroir, Domaine Gilles Paris, Beaujolais, France

∞

Hen of the woods, sabayon, parsley purée & finger lime
2016 Château Bouscassé Pacherenc du Vic-Bilh Sec, France

∞

Coffee & Amalfi lemon risotto, Scottish girolle, buffalo mozzarella
2020 Encruzado, Quinta dos Carvalhais, Dao, Portugal

∞

Miso glazed aubergine, pickled Tropea, seaweed & black truffle
2020 Pinot Noir, Domaine Bruno Sorg, France

∞

Truffled St Marcellin, Damassine plum & toasted walnut
2019 Gewurztraminer Reserve 'Cave de Hunawihl', France

∞

Apple tarte Tatin, Calvados caramel & smoked milk ice cream
2011 Tokaji Late Harvest, Tokaj, Hungary

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, buffalo mozzarella £35.00

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

*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*