

La Chapelle

MENU GOURMAND

Cured Cornish mackerel, smoked eel, green apple, kimchi & Oscietra caviar

2020 Pinot Gris, Réserve Particulière, Alsace, France

∞

Landes foie gras semifreddo, quince, Pedro Ximenez & pain d'épices

NV Justino's Madeira, 5 years old, Portugal

∞

Miso glazed king mushroom, sabayon & finger lime

2019 Jurançon, Evidência, Dom. Lapeyre, France

∞

Barbecued monkfish, Jerusalem artichoke, chanterelle & clam velouté

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

∞

Duck magret "à l'orange", Delica pumpkin, cep & glazed chestnut

2019 Crozes-Hermitage 'Les Jalets', Paul Jaboulet Aîné, Rhône

∞

Truffled Vacherin bavarois, pickled pear & toasted walnut

2019 Gewürztraminer Reserve, 'Cave de Hunawihl', France

∞

Apple tarte Tatin, Calvados caramel & smoked milk ice cream

2011 Tokaji Late Harvest, Tokaj, Hungary

Head chef, Arturo Granato

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

5 Course Tasting menu £110 add selected Sommelier wine pairing for £65

Lunch (Wed to Sat until 2:00 pm) – Dinner (Sun to Wed until 9pm – Fri to Sat until 9:15pm)

7 Course Tasting Menu £125 add selected Sommelier wine pairing for £75

Lunch (Wed to Sat until 2:00 pm) – Dinner (Tue to Sun until 8:30pm)

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

Game dishes may contain lead shot

Available up to 7 guests