

La Chapelle

Starters

- Native lobster raviolo, squid, smoked ricotta & dashi £28.00
Landes foie gras semifreddo, quince, Pedro Ximenez & pain d'épices £26.00
Cured sea trout, smoked eel, green apple, kimchi & Oscietra caviar £27.00
Miso glazed king mushroom, sabayon & finger lime £25.00

Main Courses

- Fallow deer, oyster emulsion, Trevisan radicchio & BBQ celeriac £49.00
Duck magret "à l'orange", Delica pumpkin, cep & glazed chestnut £40.00
Barbecued monkfish, Jerusalem artichoke, Chanterelle & clam velouté £40.50
36 months aged parmesan risotto, preserved lemon & white truffle £65.00

Desserts & Cheese

- Pineapple souffle, lemon thyme, frosted gin & tonic £17.00
Apple tarte Tatin, calvados caramel & smoked milk ice cream £15.50
La Chapelle "Mont Blanc", cranberry & white chocolate £15.50
Truffled Vacherin bavarois, pickled pear & toasted walnut £15.50
Selection of farmhouse cheeses £19.50

A La Carte Menu not Available for Dinner on Saturday

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

Lunch (Wednesday to Sunday) – Dinner (Sunday to Friday)

Not available on Saturday

Available up to 7 guests