

La Chapelle

Sunday Lunch Prix Fixe

3 courses ~ £48

3 courses and a carafe of wine (250ml) ~ £58

2021 Blanc, Viognier Château Pesquié, Ventoux

OR

2020 Rouge, Vignes d'Oc, Languedoc-Roussillon

Celeriac velouté, miso, charred leeks & truffle cream

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

Cured Cornish mackerel, smoked eel, kimchi & green apple

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Poached plaice, Trompette, hazelnut, mussel & dashi consommé

BBQ slow cooked rib of beef, roast potato, cavolo nero & heritage carrots

Suffolk crackling pork belly, oyster emulsion, BBQ potato & Savoy cabbage

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"Berries Bellini"

Cheesecake, hazelnuts crumble, mandarin gel & honey ice cream

Truffled Vacherin bavarois, pickled pear & toasted walnut

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

Available up to 7 guests