

La Chapelle

VEGETARIAN MENU GOURMAND

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

∞

Heritage baby carrot, blood orange, Comté & black garlic
2021 Côte Forez 'Les Gourmets', Cave Verdier-Logel

∞

Miso glazed king mushroom, sabayon & finger lime
2019 Jurançon, Evidência, Dom. Lapeyre, France

∞

36 months aged parmesan risotto, preserved lemon & black truffle
2016 Château Bouscassé Pacherenc du Vic-Bilh Sec, France

∞

BBQ fondant celeriac, Trevisan radicchio & plankton vinaigrette
2018 Vacqueryas Cuvée des Templiers, Domaine de Clos des Cazaux, France

∞

Truffled Vacherin bavarois, pickled pear & toasted walnut
2019 Gewürztraminer Reserve 'Cave de Hunawühr', 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 £85 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 £100 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

Available up to 7 guests

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Starters

Kohlrabi, green apple, vanilla, kimchi dressing £22.50

Heritage baby carrot, blood orange, Comté & black garlic £22.50

Main Courses

36 months aged parmesan risotto, preserved lemon & black truffle £38.00
If you wish to add white truffle (£25.00 suppl.)

BBQ fondant celeriac, Trevisan radicchio & plankton vinaigrette £35.00

A La Carte Menu not Available for Dinner Saturday

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