

La Chapelle

Festive Menu Du Chef

Jerusalem artichokes velouté, miso & black truffle

Beetroot cured sea trout, pickled trout roe, smoked eel & green apple

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

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Poached plaice, crosnes, Chanterelle & clam chowder

Chestnut & truffle stuffed pheasant, Delica pumpkin, Alsace bacon & cavolo nero

Fallow deer, oyster emulsion, Trevisan radicchio & BBQ celeriac (£25.00 suppl.)

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Truffled Vacherin bavarois, pickled pear & toasted walnut

Apple tarte Tatin, Calvados caramel & smoked milk ice cream (£10.00 suppl.)

Panettone pudding, blood orange & warm sabayon

Selection of farmhouse cheeses (£14.00 suppl.)

2 courses ~ £43 / 3 courses ~ £48

3 courses with ½ bottle of wine, tea or coffee & petit fours ~ £65

Monday to Saturday Lunch Only

Available up to 7 guests

VAT is included at the current rate

Please let the manager know of any allergies or dietary requirements

14% discretionary service will be added to your bill