

La Chapelle

Menu Gourmand

Cured Cornish bream

watermelon, smoked eel, water kimchi, nettle oil
NV Cremant d'Alsace Bruno Sorg, Alsace, France

Pressed Landes foie gras

popcorn crumb, apricot chutney, fermented garlic
2019 Gewurztraminer, Rolly Gassmann, Alsace, France

Barbecued Cornish monkfish

artichoke barigoule, sea herbs, vin jaune
2021 Godello 'Louro do Bolo', Rafael Palacios, Spain

Cumbrian beef fillet

BBQ baby aubergine, oyster emulsion, Guinness sauce, pistachio
2014 Château La Tour de By, Bordeaux, France

La Chapelle "Rocher"

peanuts, yuzu, caramelized banana
NV Pineau Des Charentes Blanc, Rastignac, France

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 until 2:00 pm – Dinner until 9:15pm

VAT is included at the current rate

14.5% discretionary service will be added to your bill

Please let the manager know of any allergies or dietary requirements

Available up to 7 guests