

# 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

### **Cauliflower mushroom**

*Port caramel, pickled Scottish girolle, mushroom broth*  
2019 Bourgueil, D. de la Chevalerie, Franco de Porc, Loire, 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

### **Elderflower granita**

*almond praline, chilli, olive oil caviar*

### **La Chapelle "Rocher"**

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

*Head chef, Arturo Granato*

*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*

7 Course Tasting Menu £125 add selected Sommelier wine pairing for £75

*Lunch until 2:00 pm – Dinner until 8:30pm*

*Not available on Sunday Lunch*

*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*