

La Chapelle

Menu Du Chef

Confit tomato

burrata, sardine fumée, caper berries

Foie gras "Negroni"

candied orange, Campari bitter, cocoa soil

Cured Cornish bream

watermelon, crab emulsion, water kimchi, nettle oil

Risotto

Cantabrian anchovies, coffee, lettuce purée, preserved lemon

Corn-fed chicken ballotine

Bayonne ham, "aubergine parmigiana", wild rocket

Courgette flower in "escabeche"

broad beans, plankton, gorse vinaigrette

"Daiquiri"

English strawberry, vodka, ginger

Forêt noir cheesecake

cherry, Ariaga dark chocolate, green shiso

Apple tarte Tatin

Calvados caramel, Normandy crème fraîche

Our cheese selection

apple chutney, celery, crackers

(£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

14.5% discretionary service will be added to your bill

Please let the manager know of any allergies or dietary requirements

Our cheese contains animal rennet, please let us know if this is not suitable

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