

La Chapelle

Prix Fixe

Confit tomato

burrata, sardine fumée, caper berries

Cured Cornish bream

watermelon, crab emulsion, water kimchi, nettle oil

Foie gras "Negroni"

candied orange, Campari, bitter cocoa soil

Pan fried skate

squid ink, Borlotti bean en casserole, saffron foam, samphire

Roasted leg of Herdwick lamb

Piquillo pepper, roasted potato, black olive oil

Suffolk crackling porchetta

Anchovy, spring greens & roasted cauliflower

"Daiquiri"

Gariguette strawberry, vodka, ginger

Cheesecake

pear gel, rosemary crumble, vanilla ice cream

Apple tarte Tatin

Calvados caramel, Normandy crème fraîche

Our cheese selection

Apple chutney, celery, crackers

(£14.00 suppl.)

3 courses ~ £48

3 courses and a carafe of wine (250ml) ~ £58

2021 La Paradou Viognier Château Pesquié, Ventoux

2020 La Paradou Grenache Château Pesquié, Ventoux

VAT is included at the current rate.

14.5% discretionary service will be added to your bill.

Please let the manager know of allergies or dietary requirements.

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