

La Chapelle

Vegan Menu Gourmand

Tropea onion

Kimchi dressing, artichoke, nettle oil

2019 Riesling, Domaine Trimbach, Alsace, France

Confit tomato

caper berries, watermelon gel, frosted tomato

2019 Jurançon Sec Vintage Vielh, Lapeyre Pyrenees, France

Cauliflower mushroom

Port caramel, pickled Scottish girolle, mushroom broth

2019 Bourgueil, D. de la Chevalerie, Franco de Porc, Loire, France

Courgette flower in "escabeche"

broad beans, plankton, gorse vinaigrette

2022 Pouilly Fumé, Domaine Dezat, Loire, France

Miso glazed aubergine

garlic purée, black olive oil, Australian truffle

2022 Côte Forez 'Les Gourmets', Cave Verdier-Logel

Elderflower granita

almond praline, chilli, olive oil caviar

"Daiquiri"

English strawberry, vodka, ginger

2021 Brachetto d'Acqui, Contero, Piedmont, Italy

Head chef, Arturo Granato

This menu is designed for the enjoyment of all guests at the table

5 Course Tasting menu £85 add selected Sommelier wine pairing for £65

Lunch until 2:00 pm – Dinner until 9:15pm

7 Course Tasting Menu £100 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

La Chapelle

Starters

Cauliflower mushroom

Port caramel, pickled Scottish girolle, mushroom broth
£25.00

Confit tomato

caper berries, watermelon gel, frosted tomato
£24.00

Mains

Miso glazed aubergine

garlic purée, black olive oil, Australian truffle
£34.00

Courgette flower in "escabeche"

broad beans, plankton, gorse vinaigrette
£32.00

Desserts

Elderflower granita

almond praline, chilli, olive oil caviar
£13.50

"Daiquiri"

English strawberry, vodka, ginger
£13.50

La Chapelle Sunday Lunch

Why not join us for the perfect relaxing Sunday lunch.
Set 3 course menu £48

微信扫码，在线点餐

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

