

La Chapelle

Vegetarian Menu Gourmand

Tropea onion

Kimchi dressing, artichoke, nettle oil

2019 Riesling, Domaine Trimbach, Alsace, France

Confit tomato

burrata, caper berries, 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

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 £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

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

La Chapelle

Starters

Cauliflower mushroom

Port caramel, pickled Scottish girolle, mushroom broth

£25.00

Confit tomato

burrata, caper berries, 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

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

