

La Chapelle

Set Lunch Menu £75 per person

(*Available Monday to Sunday, Lunch only)

Please select one starter, one main course, and one dessert from the below choices to create one set menu for your entire party.

Dietary requirements and allergies will be catered for separately.

Starters

Goat ricotta gnocchi, nettle velouté, peas, plankton, spring onion

Cured Cornish mackerel, oyster emulsion, guanciale, kimchi dressing

Foie gras semifreddo, ham hock, confit garlic, lemon caramel, truffled vinaigrette

Main courses

Saffron risotto, sauteed baby squid, preserved lemon, prawn "Bordelaise"

Stuffed courgette flower, Taggiasca olive, broad beans, dill vinaigrette

Braised Herdwick lamb shoulder, heritage carrots, watercress, tuna bottarga

Desserts

Apple tarte Tatin, Calvados mou, Madagascar vanilla ice cream

"Daiquiri", Gariguetto strawberry, vodka, lemon verbena

La Chapelle "Rocher", gianduja, pistachio, coconut & lemongrass

Selection of French Farmhouse Cheeses £24.50 per portion (suitable for 2 guests)

Coffee & Handmade Petit Fours £7 pp

The menu is subject to change, based upon seasonality and availability of produce

VAT is included at the current rate

16% discretionary service will be added to your bill