

La Chapelle

Menu Gourmand

Cured Loch Duart salmon

Horseradish kimchi, squid ink aioli, Oscietra caviar
NV Crémant d'Alsace Bruno Sorg, Alsace, France

Pâté au boudin noir

Caramelized onion, truffled brioche crumb, Fromage Des Grottes
2021 Jurançon Moelleux, Domaine Lapeyre, South West, France

Wild mushroom

Cordy cep, port, watercress purée, mushroom bouillon
2019 Bourgueil, D. de la Chevalerie, Franco de Porc, Loire, France

Barbecued halibut

Salsify, pickled kohlrabi, charred leeks, clam velouté
2021 Godello 'Louro do Bolo', Rafael Palacios, Spain

Cumbrian beef

Celeriac gratin, oyster emulsion, pistachio, sauce à la Bordelaise
2016 Château Andron Blanquet, Saint-Estèphe, Bordeaux, France

Wild berries

Cranberry chocolate ganache, chilli, pine needle granita

La Chapelle "Rocher"

Pumpkin squash, Piedmont hazelnut, mandarin
NV Pineau Des Charentes Blanc, Rastignac, Cognac, France

Head chef, Arturo Granato

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

5 Course Tasting menu £110 add selected Sommelier wine pairing for £65

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

7 Course Tasting Menu £125 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

Please let the manager know of any allergies or dietary requirements