

# La Chapelle

## Starters

### Vacherin Mont d'Or gnocchi

*Jerusalem artichoke velouté, miso, radicchio tardivo*  
£25.00

### Wild mushroom

*Cordy cep, port, watercress purée, mushroom bouillon*  
£26.00

### Dorset crab raviolo

*Dashi "beurre blanc", braised fennel, Baerii caviar*  
£32.00

### Orkney scallop ballotine

*horseradish kimchi, squid ink aioli, Nasturtium oil*  
£37.00

### Pâté au boudin noir

*Caramelized onion, truffled brioche, Fromage Des Grottes*  
£26.00

### Landes foie gras parfait

*mulled wine, quince chutney, pain d'épices*  
£26.00

## Mains

### Delica pumpkin risotto

*Camembert, hazelnut praline, finger lime, white Alba truffle*  
£65.00

### Barbecued halibut

*Salsify, pickled kohlrabi, charred leeks, clam velouté*  
£44.00

### Cornish cod & chestnut Mousseline

*Potato röasti, wild mushrooms, Vin Jaune, black truffle*  
£44.00

### Beef fillet "Rossini"

*Celeriac gratin, oyster emulsion, pistachio, sauce à la Bordelaise*  
£51.00

### Roasted pheasant

*Gruyère, Alsace crumbs, cep, Roscoff onion*  
£42.00

### Canard De La Dombes

*Honey glaze, carrot ketchup, tuna bottarga*  
for two people £46.00pp

## Desserts & Cheese

### La Chapelle "Rocher"

*Pumpkin squash, Piedmont hazelnut, mandarin*  
£16.00

### Truffle Brie de Meaux crème brûlée

*tipsy pear, toasted walnut, whisky caramel*  
£15.00

### Cranberry soufflé

*Sichuan pepper, white chocolate fondue, speculoos ice cream*  
£16.00

### Signature apple tarte Tatin

*Calvados caramel sauce, Normandy crème fraîche*  
for two people £16.00pp

### Christmas panettone pudding

*Coffee, mascarpone chantilly, candied orange*  
£15.00

### Our cheese selection

*Apple chutney, celery, crackers*

3 for £18.50 ~ 5 for £24.50

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

Our cheese contains animal rennet, please let us know if this is not suitable. Available up to 7 guests