

# La Chapelle

## Vegan Menu Gourmand

### **Pickled vegetable**

*Carrot ketchup, beetroot, horseradish, kimchi*  
2021 Soave 'Castelcerino', Filippi, Veneto, Italy

### **Jerusalem artichoke velouté**

*Miso, salsify, late season radicchio*  
2021 Pinot Gris, André Scherer, Alsace, France

### **Wild mushroom**

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

### **Delica pumpkin risotto**

*Plankton, hazelnut praline, finger lime*  
2020 Chardonnay, "Josephine", Staete Land, Marlborough, NZ

### **Fondant parsnip & cep**

*Glazed onion cipollini, Castelfranco leaves, black truffle*  
2022 Côte Forez 'Les Gourmets', Cave Verdier-Logel, France

### **Wild berries**

*Cranberry chocolate ganache, chilli, pine needle granita*

### **Passion fruit "Martini"**

*Passion fruit jelly, mango sorbet, martini foam*  
2022 Moscato D'Asti, G.D. Vajra, 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

### Wild mushroom

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

### Jerusalemme artichoke velouté

*Miso, salsify, late season radicchio*  
£25.00

## Mains

### Fondant cep & parsnip

*Glazed onion cipollini, Castelfranco leaves, black truffle*  
£38.00

### Delica pumpkin risotto

*Plankton, hazelnut praline, finger lime*  
£38.00

## Desserts

### Wild berries

*Cranberry chocolate ganache, chilli, pine needle granita*  
£13.50

### Passion fruit "Martini"

*Passion fruit jelly, mango sorbet, martini foam*  
£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

