

La Chapelle

Vegetarian 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 puree, mushroom bouillon
2019 Bourgueil, D. de la Chevalerie, Franco de Porc, Loire, France

Delica pumpkin risotto

Camembert, hazelnut praline, finger lime
2020 Chardonnay, "Josephine" Staete Land, Malborough, NZ

Fondant parsnip & cep

Gruyère, glazed onion cipollini, black truffle
2022 Côte Forez 'Les Gourmets', Cave Verdier-Logel, 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 £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 contains animal rennet, please let us know if this is not suitable

La Chapelle

Starters

Wild mushroom

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

Jerusalem artichoke velouté

miso, Vacherin Mont d'Or gnocchi, radicchio tardivo
£25.00

Mains

Fondant parsnip & cep

Gruyère, glazed onion cipollini, black truffle
£38.00

Delica pumpkin risotto

Camembert, hazelnut praline, finger lime
£38.00

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

