

La Chapelle

Menu Gourmand

Potato & Oscietra caviar

Smoked eel, guanciale, kimchi water

Boudin noir parfait

Caramelized onion, truffled brioche, Fromage Des Grottes

Cornish red mullet

Jerusalem artichoke, sea herbs, Vin Jaune

Honey glazed duck magret

Anchovy "bagna cauda", BBQ king cabbage, sauce à la Bordelaise

Brie on toast, honey, pear chutney, black truffle

(Optional extra course £15.00 supplement)

La Chapelle "Rocher"

Gianduja, pistachio, blood orange

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

5 Course Tasting menu £125

add selected Sommelier wine pairing for £75 or Great Classic wine pairing for £130

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

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

Available up to 7 guests