

La Chapelle

Menu Gourmand

Potato & Oscietra caviar

Smoked eel, guanciale, kimchi water

Boudin noir parfait

Caramelized onion, truffled brioche, Fromage Des Grottes

Wild mushroom

Cordy cep, watercress purée, mushroom sabayon

Cornish red mullet

Jerusalem artichoke, sea herbs, Vin Jaune

Honey glazed duck magret

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

Brie on toast, honey, pear chutney, black truffle

(Optional extra course £15.00 supplement)

Wild berries

Framboise chocolate ganache, chilli, pine needle granita

La Chapelle "Rocher"

Gianduja, pistachio, blood orange

Head chef, Arturo Granato

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

7 Course Tasting Menu £140

add selected Sommelier wine pairing for £85 or Great Classic wine pairing for £150

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

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