

# La Chapelle

## Prix Fixe

### Slow cooked Egg

*Cordy cep, port, watercress purée, mushroom sabayon*

### Landes foie gras semifreddo

*Banyuls caramel, Yorkshire rhubarb, pain d' épices, cocoa cloud*

### Puy lentil velouté

*Miso, smoked eel, pickled rainbow chard, guanciale*

### BBQ glazed short ribs

*heritage carrots, roasted potatoes, cavolo nero*

### Barley "risotto"

*Cornish red mullet, burrata fumé, coffee, finger lime*

### Suffolk crackling porchetta

*Anchovy bagna càuda, BBQ potatos, savoy cabbage*

### Passion fruit "Martini"

*Passion fruit jelly, mango sorbet, martini foam*

### Apple tarte Tatin

*Calvados caramel, Normandy crème fraiche*

### La Chapelle "Rocher"

*Gianduja, pistachio, blood orange*

### Our cheese selection

*Apple chutney, celery, crackers*

*(£15.00 suppl.)*

*3 courses ~ £49*

*3 courses and a carafe of wine (250ml) ~ £59*

*2021 La Paradou Viognier Château Pesquié, Ventoux*

*2020 La Paradou Grenache Château Pesquié, Ventoux*

*VAT is included at the current rate.*

*14.5% discretionary service will be added to your bill.*

*Please let the manager know of allergies or dietary requirements.*

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