

La Chapelle

Vegan Menu Gourmand

Pickled winter vegetables

Granny smith, vanilla, kimchi water

Puy lentil velouté

Miso, rainbow chard, late season radicchio

Wild mushroom

Cordy cep, watercress purée, mushroom bouillon

Roasted Delica pumpkin

Black garlic, cavolo nero, winter truffle

BBQ king cabbage

Onion purée, monk's beard, quince

Wild berries

Framboise chocolate ganache, chilli, pine needle granita

Passion fruit "Martini"

Passion fruit jelly, mango sorbet, martini foam

Head chef, Arturo Granato

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

5 Course Tasting menu £100

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 £120

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

La Chapelle

Starters

Wild mushroom

Cordy cep, port, watercress purée, mushroom bouillon
£27.00

Puy lentil velouté

Miso, rainbow chard, late season radicchio
£24.00

Mains

BBQ king cabbage

Onion purée, monk's beard, quince
£37.00

Roasted Delica pumpkin

Black garlic, cavolo nero, winter truffle
£39.00

Desserts

Wild berries

Framboise 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 £49*

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

