

Vegan Menu Gourmand

Pickled spring vegetables

Heritage radish, Tropea onion, kimchi water, nettle oil

Landes white asparagus

Miso, millet, spring truffle

Wild mushroom

Cordycep, parsley purée, pea, mushroom bouillon

Courgette flower in escabeche

Taggiasca olive, morel, broad beans, dill vinaigrette

Artichoke barigoule

Wild garlic fregola, green tomato chutney, caperberries

Alexander granita

Cucumber, passion fruit, almond, olive oil

"Daiquiri"

Gariguette strawberry, vodka, lime

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

Starters

Wild mushroom

Cordycep, parsley purée, pea, mushroom bouillon
£27.00

Landes white asparagus

Miso, millet, spring truffle
£30.00

Mains

Courgette flower in escabeche

Taggiasca olive, broad beans, dill vinaigrette
£36.00

Artichoke barigoule

Wild garlic fregola, green tomato chutney, caperberries
£39.00

Desserts

Alexander granita

Cucumber, passion fruit, almond, olive oil
£13.50

"Daiquiri"

Gariguette strawberry, vodka, lime
£13.50

La Chapelle Sunday Lunch

*Why not join us for the perfect relaxing Sunday lunch.
Set 3 course menu £49*

*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*