

# La Chapelle

## Starters

### Wild mushroom

*Cordy cep, watercress purée, pea, mushroom sabayon*  
£27.00

### Dorset crab raviolo

*Dashi "beurre blanc", braised fennel, Baerii caviar & trout roe*  
£33.00

### Orkney scallops & yellow tail ballotine

*Oyster emulsion, crispy guanciale, kimchi dressing*  
£36.00

### Landes white asparagus

*Miso, yolk, aged parmesan, ox tongue*  
£30.00

### Ham hock & foie gras terrine

*Pistachio, confit garlic, lemon caramel, truffle vinaigrette*  
£28.00

## Mains

### Cornish cod

*Courgette flower in escabeche, Taggiasca olive, mussel mouclade*  
£46.00

### Saffron risotto

*Sicilian prawns crudo, veal sweetbread, preserved lemon*  
£49.00

### Herdwick lamb

*Heritage carrots, watercress, tuna bottarga*  
£51.00

### Rabbit "porchetta"

*Green asparagus, anchovy bagna cauda, morel, sauce cassoulet*  
£47.00

### Sladesdown duck

*Lavender honey, Roscoff onion, beetroot chutney, hibiscus*  
for two people £55.00pp

## Desserts & Cheese

### La Chapelle "Rocher"

*Gianduja, pistachio, coconut & lemongrass*  
£17.00

### Baba au rum

*Gariguetta strawberry, espelette chantilly, alexander granita*  
£16.00

### Pineapple soufflé

*Cucumber, thyme infused gin, caramelized white chocolate*  
£17.00

### Signature apple tarte Tatin

*Calvados caramel sauce, Normandy crème fraîche*  
for two people £16.00pp

### Yuzu

*Camomile, honey, almond praline*  
£17.00

### Our cheese selection

*Apple chutney, celery, crackers*  
3 for £18.50 ~ 5 for £24.50

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

Our cheese contains animal rennet, please let us know if this is not suitable. Available up to 7 guests