

La Chapelle

Menu Du Chef

Wild mushroom

Cordy cep, watercress purée, pea, mushroom sabayon

Foie gras semifreddo & Ham hock

Confit garlic, lemon caramel, truffle vinaigrette

Cornish mackerel

Oyster emulsion, guanciale, kimchi dressing

Saffron risotto

Sauteed baby squid, preserved lemon, prawn "Bordelaise"

Stuffed courgette flower

Taggiasca olive, broad beans, dill vinaigrette

Braised Herdwick lamb shank

Heritage carrots, watercress, tuna bottarga

"Daiquiri"

Gariguette strawberry, vodka, lime

Apple tarte Tatin

Calvados caramel, Normandy crème fraîche

Fourme d'Ambert

Verjus, poached pear, toasted walnut, whisky caramel

Our cheese selection

Apple chutney, celery, crackers

(£15.00 suppl.)

2 courses ~ £44 / 3 courses ~ £49

3 courses with ½ bottle of wine, tea or coffee & petit fours ~ £68

Monday to Saturday Lunch Only

Available up to 7 guests

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

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