

# La Chapelle

## Menu Gourmand

### Potato & Roe

*Oyster emulsion, sardin fumé, guanciale, kimchi water*

### Landes white asparagus

*Miso, yolk, aged parmesan, ox tongue*

### Wild mushroom

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

### Saffron risotto

*Sicilian prawns crudo, bone marrow, preserved lemon*

### Honey glazed duck magret

*Lavander honey, Roscoff onion, hibiscus*

### Brie on toast, honey, pear chutney, black truffle

*(Optional extra course £15.00 supplement)*

### Cucumber

*Passion fruit, almond, olive oil, Alexander granita*

### La Chapelle "Rocher"

*Gianduja, pistachio, coconut & lemongrass*

*Head chef, Arturo Granato*

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

5 Course Tasting menu £125

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 £140

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*

*VAT is included at the current rate*