

La Chapelle

Starters

Dorset crab raviolo

Dashi "beurre blanc", fresh peas, chives
£32.00

Cured stone bass

Cucumber, green pepper kimchi, Oscietra caviar
£30.00

Landes white asparagus

Miso, aged Comté, Hollandaise sabayon
£30.00

Duck liver "Rocher"

Alfonso mango, coconut, duck leg brioche
£26.00

Rabbit & ham terrine

Lovage pesto, fennel escabeche, confit garlic
£26.00

Mains

Herdwick lamb

Stuffed tulip, gorse vinaigrette, Cantabrian anchovy
£49.00

Cornish Dover sole

Courgette, morel, sauce Champagne
£48.00

Rhug Estate venison

Juniper, celeriac, blackberry, late season radicchio
£50.00

Cumbrian Beef Chateaubriand

Pomme Anna, roasted bone marrow, Beluga caviar
for two people £65.00pp

Barbequed monkfish

Artichoke barigoule, sea herbs, kohlrabi, clams velouté
£49.00

Desserts

Sake soaked baba

Pink grapefruit, lemon verbena, white chocolate
£15.00

Signature apple tarte Tatin

Calvados caramel, Madagascar vanilla ice cream
for two people £16.50pp

La Chapelle "Rocher"

Araguani dark chocolate, yuzu, Piedmont hazelnut
£15.00

Saint-Marcellin bavarois

Madeira, truffle honey, black sesame sorbet
£14.00

Yorkshire rhubarb soufflé

Strawberry, frozen yogurt, kaffir lime
£16.00

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