

# La Chapelle

## Prix Fixe

### **Boudin Noir Parfait**

*Vanilla, Nashi pear, Beaujolais jelly, truffled brioche crumbs*

### **Cured Chalkstream trout**

*Smoked potatoes, lemon pesto, trout roe*

### **Clarence court slow cooked egg**

*Miso, aged Comte, Hollandaise sabayon*

### **Cornish red mullet**

*Plankton, King cabbage, khorabi, clam's velouté*

### **Hereford Beef Sirloin**

*Potato roasti, baby onions, winter leaves*

### **Suffolk Crackling Pork Belly**

*BBQ potato, oyster emulsion, cavolo nero*

### **Passion Fruit "Martini"**

*Mango, martini bianco, lime*

### **Galvin Signature Apple Tarte Tatin**

*Calvados, crème fraîche de Normandie*

### **Truffle Brie de Meaux Crème Brûlée**

*Spiced infused rum, dates, pickled pear*

### **Our cheese selection**

*Apple chutney, celery, crackers  
(£15.00 suppl.)*

*3 courses ~ £55*

*3 courses and a carafe of wine (375ml) ~ £72*

*2023 Vinexplore Sauvignon Blanc, Vin de France, South West, France*

*2022 Famille Chaudiere Le Paradou Grenache, Vin de France, South West, France*

*2020 Domaine de Triennes, Côtes de Provence, France*

*VAT is included at the current rate.*

*14.5% discretionary service will be added to your bill.*

*Please let the manager know of allergies or dietary requirements.*