

La Chapelle

Cured stone bass

Cucumber, green pepper kimchi, Oscietra caviar

Landes white asparagus

Miso, aged Comté, Hollandaise sabayon

Cauliflower mushroom

Plankton, mushroom dashi, watercress

Barbequed monkfish

Artichoke barigoule, sea herbs, clam's velouté

Rhug Estate venison

Juniper, celeriac, blackberry, late season radicchio

Brie on toast, pear chutney, black truffle

(Optional extra course £15.00 supplement)

Pine sorbet

Kaffir lime, balsamic reduction

La Chapelle "Rocher"

Araguani dark chocolate, yuzu, Piedmont hazelnut

Executive chef, Arturo Granato

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

5 Course Tasting menu £130

add selected Sommelier wine pairing for £80 or Great Classic wine pairing for £135

Lunch until 2:00 pm – Dinner until 9:15pm

7 Course Tasting Menu £145

add selected Sommelier wine pairing for £90 or Great Classic wine pairing for £155

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

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