

La Chapelle

Vegan Menu Gourmand

Pickled spring vegetable

Cucumber, green pepper kimchi, pea shoot

Landes white asparagus

Miso, morels, sobacha praline

Cauliflower mushroom

Plankton, mushroom dashi, watercress

Pumpkin risotto

Preserved bergamot, hazelnut

BBQ fondant celeriac

Radicchio, gorse vinaigrette, black truffle

Pine sorbet

Kaffir lime, balsamic reduction

Passion Fruit "Martini"

Passion fruit jelly, mango, martini bianco

Executive chef, Arturo Granato

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

5 Course Tasting menu £105

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 £125

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

La Chapelle

Starters

Landes white asparagus

Miso, morels, sobacha praline

£30.00

Pickled spring vegetable

Cucumber, green pepper kimchi, pea shoot

£25.00

Mains

Pumpkin risotto

Preserved bergamot, hazelnut

£37.00

BBQ fondant celeriac

Radicchio, gorse vinaigrette, black truffle

£39.00

Desserts

Pine sorbet

Kaffir lime, balsamic reduction, poached rhubarb

£13.50

Passion Fruit "Martini"

Passion fruit jelly, mango, martini bianco

£13.50

La Chapelle Sunday Lunch

Why not join us for the perfect relaxing Sunday lunch.

Set 3 course menu £55

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