

# La Chapelle

## Vegetarian Menu Gourmand

### **Pickled spring vegetable**

*Cucumber, green pepper kimchi, pea shoot*

### **Landes white asparagus,**

*Miso, aged Comté, Hollandaise sabayon*

### **Cauliflower mushroom**

*Plankton, mushroom dashi, watercress*

### **Pumpkin risotto**

*Camembert, hazelnut, preserved bergamot*

### **BBQ fondant celeriac**

*Radicchio, gorse vinaigrette, black truffle*

### **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 £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*

*Our cheese may contain animal rennet, please let us know if this is not suitable*

# La Chapelle

## Starters

### **Landes white asparagus,**

*Miso, aged Comte, Hollandaise sabayon*

£30.00

### **Pickled spring vegetable**

*Cucumber, green pepper kimchi, pea shoot*

£25.00

## Mains

### **Pumpkin risotto**

*Camembert, hazelnut, preserved bergamot*

£37.00

### **BBQ fondant celeriac**

*Radicchio, gorse vinaigrette, black truffle*

£39.00

### **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*