

La Chapelle

Menu Du Chef

Dorset crab raviolo

peas, ricotta, dashi consommé
(£20.00 suppl.)

Stone bass

burrata, roasted pepper kimchi, nettle oil

Royal of foie gras

lemon caramel, Colonnata lardo, duck belly

Cumbrian beef fillet

Roscoff onion, Guinness, pistachio
(£25.00 suppl.)

Miso Cornish caramelized cod

wild garlic fregola, black olive, mussel en mouclade

Herdwick lamb shank

Cantabrico anchovy, turnip top, monk's beard

"Daiquiri"

Gariguette strawberry, vodka, ginger

Valencay mille-feuille

Madeira, shallot chutney, macadamia

Our cheese selection

apple chutney, grapes, celery
(£14.00 suppl.)

2 courses ~ £43 / 3 courses ~ £48

3 courses with ½ bottle of wine, tea or coffee & petit fours ~ £65

Monday to Saturday Lunch Only

Available up to 7 guests

VAT is included at the current rate

14% 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