

La Chapelle

Set Menu £110 per person

Please select one starter, one main course, and one dessert to create 3 course set menu for your whole party. Dietary requirements and allergies will be catered for separately.

Starters

Native lobster raviolo, squid, smoked ricotta & dashi
Landes foie gras semifreddo, quince, Pedro Ximenez & pain d'épices
Cured Scottish scallops, smoked eel, green apple & Oscietra caviar
Slow cooked duck egg, sabayon & autumn truffle

Main courses

Barbecued monkfish, Jerusalem artichoke, sea herbs & clam velouté
38 day aged Cumbrian beef fillet, oyster emulsion & BBQ Charlotte potato £10 supplement per person
Duck magret "à l'orange", Delica pumpkin, cep & glazed chestnut
36 months aged parmesan risotto, preserved lemon & black truffle
BBQ fondant celeriac, Trevisan radicchio & seaweed tartare

Desserts

Apple tarte Tatin, Calvados caramel & Normandie crème Fraîche
Manjari & squash delicacy, mandarin, hazelnut praline & honeycomb
Cheesecake, white chocolate, berries & cocoa crumble

Selection of farmhouse cheeses £19.50 per portion
Coffee/Tea & Petit Fours £6,50 per person

Our team of sommeliers are available to recommend wines to accompany your chosen set menu.

Our menu is subject to change, based upon seasonality and the availability of produce.