

# La Chapelle

## MENU GOURMAND

Lasagne of Dorset crab, beurre Nantais & pea shoots

*2016 Txacoli, Hirutza, Hondarribia, Spain*

∞

Pressé of French quail and Landes foie gras, pomegranate & quail's egg

*2015 Riesling Spätlese "Brauneberger Juffer", Weingut Willi Haag, Germany*

∞

Salad of heirloom tomatoes, white almond gazpacho & whipped goat's curd

*Fino Dos Palmas, Gonzalez Byass, Spain*

∞

Grilled fillet of red mullet, shellfish Provençale, saffron potatoes & bouillabaisse sauce

*2016 "Ovilos", Biblia Chora, Greece*

∞

Tagine of Bresse pigeon, couscous, confit lemon & harissa sauce

*2013 Öküzgözü, Kayra, Turkey*

∞

Soth, peach, Espelette pepper & honeycomb

*1996 Barros, Colheita, Portugal*

∞

Apple tarte Tatin, Normandy crème fraîche

*2012 Zibibbo, Morsi di Luce, Florio, Sicily*

*Menu £75*

*With selected Sommelier wine pairing £134*

*The Paul Jaboulet wine pairing is also available £155*



*This menu is designed for the enjoyment of all guests at the table, available 12-2pm & 6-9.30 pm*

### Menu Du Chef

Roast parsnip velouté, pomegranate & lime

Bitter leaf, poached pear, stilton, walnut and quince salad

Ham hock and black pudding beignet, beetroot & apple textures

∞

Wild mushroom risotto & fine herbs

Seared calves liver, alliums, pomme purée, morteau sausage, red wine jus

Grilled fillets of seabream, pomme purée, scallop velouté

∞

Strawberry Eton mess

Apricot & almond cake, rosemary custard & apricot sorbet

Brillat-Savarin, mâche salad & crispy baguette

2 courses ~ £29.00, 3 courses ~ £34.50

Lunch & Dinner (6:00-7:00)

*All our breads are baked in the restaurant from French organic flours*

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## Starters

Lasagne of Dorset crab, beurre Nantais & pea shoots £19.50

Cured Loch Duart salmon, fennel, avocado purée & ruby grapefruit £18.50

Salad of heirloom tomatoes, white almond gazpacho & whipped goat's curd £14.50

Velouté of Roscoff onion, black pudding, carbonara & confit miso egg yolk £13.50

Pressé of French quail and Landes foie gras, pomegranate & quail's egg £19.50

Carpaccio of Cumbrian beef, pickled shimeji & truffle emulsion £12.50

Tartare of Yellowfin tuna, rainbow radish & wasabi mayo £16.50

*Magnum Selection by the glass 175ml :*

*2016 Sancerre "Tradition", Domaine Vincent Delaporte, Loire, France £16.50*

*2011 Château Damase, Bordeaux, France £16.50*

## Main Courses

Roast Yorkshire grouse, pomme fondant, watercress & Scottish girolles £34.50

Roast chateaubriand of Cumbrian beef, truffle pomme mousseline, bone marrow & artichokes £39.00

Breast & faggot of Goosnargh duck "à l'orange", Tokyo turnip & caramelized orange daikon purée £35.50

Grilled fillet of red mullet, shellfish Provençale, saffron potatoes & bouillabaisse sauce £26.50

Pavé of Icelandic cod, hazelnut & parmesan crust, beetroot & coriander £28.50

Tagine of Bresse pigeon, couscous, confit lemon & harissa sauce £36.50

Assiette of Herdwick lamb, heritage carrots & black garlic £34.50

## La Chapelle Sunday Lunch

*Why not join us for the perfect relaxing Sunday lunch.*

*Great value for all of the family with a focus on top quality ingredients and impeccable service.*

*Set 3 course menu £34.50*

*VAT is included at the current rate*

*12.5% discretionary service will be added to your bill*

*Please let the manager know of any allergies or dietary requirements*