

# La Chapelle

## MENU GOURMAND

Shaved fennel, grapefruit & avocado purée

*2016 Vermentino "Terre Bianche", Riviera Ligure di Ponente, Liguria, Italy*

∞

Velouté of Jerusalem artichoke, mushroom brioche & truffle butter

*2017 Muscadet Sevre-et-Maine "Le Confluent", Famille Lieubeau Loire, France*

∞

Salad of salt baked Heritage beetroot, goat's curd & candied walnuts

*2017 Hondarrabi Zuri, Hiruzta, Getariako Txakoli, BasqueCountry, Spain*

∞

Risotto of wild mushroom & Winter truffle

*2016 Côtes-du-Jura "Sous Voile", Chevassu, Jura, France*

∞

Tagine of Winter vegetables, cous cous & harissa

*2015 Pinot Noir, Heirloom Vineyards, Adelaide Hills Australia*

∞

Selection of sorbets

*2017 Brachetto d'Acqui, Piedmont, Italy*

∞

Apple tarte Tatin, Normandy crème fraîche

*2016 Elysium Black Muscat, Quady Winery, California*

Menu £55

*With selected Sommelier wine pairing £120*

## Starters

Shaved fennel, grapefruit & avocado purée £9.50

Salad of salt baked Heritage beetroot, goat's curd & candied walnuts £14.50

Velouté of Jerusalem artichoke, mushroom brioche & truffle butter £16.50

## Main Courses

Tagine of Winter vegetables, cous cous & harissa £28.50

Mille-feuille of potatoes, celeriac purée & black truffle £29.00

White truffle tagliatelle, sage, parmesan & gremolata £38.00

## Desserts

Crème fraiche mousse & textures of clementines £9.50

Fourme d'ambert & pickled walnut purée, grapes & celery £11.50

Truffle scented crème brûlée & coconut foam £8.50

*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*