

# La Chapelle

## MENU GOURMAND

Shaved fennel, grapefruit & avocado purée

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

∞

Velouté of potimarron pumpkin & roasted chestnuts

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

∞

Salad of salt baked Heritage beetroot & candied walnuts

*2017 Hondarrabi Zuri, Hiruzta, Getariako Txakoli, Basque Country, Spain*

∞

Risotto of wild mushroom & Winter truffle

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

∞

Tagine of Winter vegetables, couscous, confit lemon & harissa sauce

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

∞

Selection of sorbets

*2017 Brachetto d'Acqui, Piedmont, Italy*

∞

Caramelised banana & chocolate sorbet

*2016 Côteaux du Layon, Chaume, Domaine des Forges, Loire France*

Menu £55

*With selected Sommelier wine pairing £120*

## Starters

Shaved fennel, grapefruit & avocado purée £9.50

Salad of salt baked Heritage beetroot & candied walnuts £14.50

Velouté of potimarron pumpkin & roasted chestnuts £8.50

## Main Courses

Tagine of Winter vegetables, couscous, confit lemon & harissa sauce £18.50

Risotto of wild mushroom & Winter truffle £24.50

## Desserts

Caramelised banana, chocolate sorbet & toasted seeds £8.50

Selection of sorbet £7.50

*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*