

La Chapelle

Menu du Chef

Terrine of Goosenargh duck, date pureé, herb salad

Charred fillet of mackerel, cucumber, dill & pickled Tokyo turnip

Velouté of Roscoff onion, slow-cooked Burford brown egg & crisp shallots

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Crisp fillet of sea bream, mussels and parsley orzo, curry oil & taramasalata

Agnolotti of Spinach & Ricotta, mushroom purée & parmesan foam

Seared calves liver, king cabbage, Alsace bacon & madeira jus

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Buttermilk pannacotta, Yorkshire rhubarb & crumble

Amalfi lemon curd & Speculaas biscuit

Morbier, grapes & walnuts

2 courses ~ £29.00 / 3 courses ~ £34.50

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