

La Chapelle

SAMPLE VEGAN MENU GOURMAND

Kohlrabi, green apple, vanilla, kimchi dressing
2018 Riesling, Domaine Trimbach, Alsace France

∞

Heritage baby carrot, blood orange, black garlic & puntarelle
2021 Côte Forez 'Les Gourmets', Cave Verdier-Logel

∞

Miso glazed king mushroom, parsley purée & finger lime
2019 Jurançon, Evidência, Dom. Lapeyre, France

∞

Autumn truffle risotto, Trompette, preserved lemon & watercress
2020 Encruzado, Quinta dos Carvalhais, Dao, Portugal

∞

BBQ fondant celeriac, Trevisan radicchio & plankton vinaigrette
2017 Vacqueyras 'Les Cyprés, Paul Jaboulet Aîné, France

∞

Poached Rhubarb, frosted gin & tonic
2020 Jurançon Moelleux, Clos Lapeyre, Pyrenees, France

∞

Blackberry, cocoa sponge, walnut crumble & raspberry sorbet
2019 Banyuls 'Rimage', Domaine de Valcros, Roussillon, France

Head chef, Arturo Granato

Add selected Sommelier wine pairing for £75

This menu is designed for the enjoyment of all guests at the table

We try our best to accommodate all dietary requirements, however our tasting menu is created using ingredients carefully selected to produce a balance of flavours and textures. This therefore means, we cannot always accommodate all dietary requirements. Sorry for any inconvenience.

VAT is included at the current rate

14% discretionary service will be added to your bill

Please let the manager know of any allergies or dietary requirements

Available up to 7 guests