



CHAPEL

7 COURSE TASTING MENU

Amuse bouche

Trio of Duck, Free range duck liver parfait, brioche soldier, chutney, cured duck breast ham, rilette of confit leg

selected pairing

Le Versant Pinot Noir, Languedoc, France (13%)

Fruity red berry aromas, plum bouquet with soft integrated tannins, deep intense colour

South Indian crab cakes, pickled cucumber, mango and ginger chutney

selected pairing

Allan Scott, Pinot Gris

Aromas of red apple, pear and white stone fruit. mid palate gives way to a balanced structure creating good endurance, elevated by the sweet warmth of the alcohol

Curry roasted cauliflower risotto, coriander, crispy florets, flaked almonds

selected pairing

Chablis La Paulier Durup, Burgundy, France (13%)

Fresh and aromatic, abundant with stone fruit aromas, exquisite balance between minerality and fruit

Roast loin of Andrew Morgan's venison wrapped in Parma ham, pressed potato and thyme terrine, Wye valley asparagus, sauted wild mushrooms, broccoli and stilton pure

selected pairing

Domaine du Seuil Cadillac Côtes du Bordeaux, Bordeaux, France (13.5%)

A bouquet of ripe plums and bramble fruits with soft and well-integrated tannins, good acidity, smooth finish

Chef's choice palate cleanser

Coffee Porter, maple and peacan

selected pairing

Château des Mailles, Bordeaux, France (13.5%)

Scents of lemon, honey and lily with a sweetness balanced by fresh acidity

£59 per person

Wine pairing available for £19 per person

Available Monday – Thursday 530pm-8pm

Served in the Chapel 1877 Restaurant only

One dish can be substituted on request please (ask your server for more details)

Vegetarian menu available on request (ask your server for more details)

*All prices are inclusive of VAT. A 10% discretionary service charge will be added to all bills.
All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.
Our team of chefs are happy to cater for dietary requirements on request.*