

# La Chapelle

## Desserts

Apple tarte Tatin, Normandy crème fraîche £9.50

*NV Pedro Ximenez 30 YO, Dandelion Vineyards £10.75*

Soufflé of Yorkshire rhubarb & toasted almond ice-cream £12.50

*Umeshu Plum Wine, Umegokochi Dewatsuru £ 8.00*

Peanut butter mousse, banana & thyme sorbet £11.00

*2006 Semillon Late Harvest, Boekenhouts kloof £12.00*

Warm Valrhona chocolate fondant,  
confit kumquats & blood orange sorbet £10.50

*2011 Rasteau VDN, Domaine de la Soumade, Rhône, France £10.00*

Cheesecake of Yorkshire rhubarb, rhubarb & ginger beer sorbet £9.50

*2014 Moscato d'Asti, Michele Chiarlo £8.00*

Saint Marcellin, raisin & pickled walnut purée £11.00

*Poiré "Authentique", Eric Bordelet, Normandy £7.50*

Selection of French farmhouse cheeses £14.50

*A flight of three wines carefully selected by the sommeliers £9.50*

*VAT is included at the current rate  
12.5% discretionary service will be added to your bill*