

# O R R E R Y

## **EVENING STANDARD RESTAURANT MENU**

3 Courses £30.00 with a glass of Chandon Brut

### **Amuse Bouche**

Pumpkin soup, ginger foam\*

### **Start**

Seafood ravioli, lobster bisque

Mozzarella, poached pear, truffle honey

Chicken liver parfait, apple chutney, sourdough

Dorset crab, wasabi, avocado & mango 10 supplement

### **Main**

Braised shin of beef à la Bordelaise, pommes mousseline

Wild mushroom risotto, autumn truffle

Steamed salmon, leek, mussels, velouté

Tournedos Rossini, celeriac, sauce périgourdine 10 supplement

### **Side 4.50 each**

Extra fine green beans / Cornish new potatoes

Charlotte potato purée / Broccoli / Mixed leaf salad

### **Dessert**

Hazelnut cremeux, poached pear, sorbet

Lemongrass crème brûlée, mango sorbet

Farmhouse cheese from the trolley 10 supplement

Honey cake, passion fruit, ginger ice cream

\*A dish made using surplus ingredients – helping to tackle food waste and as part of our 'Waste Not, Want More' January 2019 campaign in partnership with The Felix Project.



Before ordering please speak to our staff about any food allergies and intolerances. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness. A discretionary 12.5% service charge will be added to your bill. All prices include VAT

A cover charge of 2.00 per person will be added to your bill