

## O R R E R Y

### Start

Seafood raviolo, lobster bisque  
Beetroot tartare, d'Agen prunes V VG  
Salmon gravlax, cucumber, fromage blanc  
Mozzarella, pears, truffle honey V

### Main

Braised lamb, potato purée, rosemary jus  
Poached Salmon, caviar, potatoes, cucumber dill, fromage blanc  
Jerusalem artichoke risotto, summer truffle, artichoke crisp V VG  
Tournedos Rossini, potato purée, sauce Périgourdine 10 supplement

4.95 each

Extra fine green beans  
Broccoli  
Charlotte potato purée  
Cornish new potatoes

### Dessert

Valrhona Manjari chocolate cremeux, orange sorbet  
Raspberry mille-feuille, chantilly, sorbet  
Elderflower panna cotta, strawberries, Champagne jelly  
Farmhouse cheeses 10 supplement

3 courses 30.00

V = Vegetarian VG = Vegan

Kindly note that a £2.00 cover charge per person will apply.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.