

O R R E R Y

Dinner

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 40.00

Menu available Monday – Wednesday 6pm to 7pm

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.