

O R R E R Y

Dinner A la Carte

Start

- Seafood raviolo, lobster bisque
- Beetroot tartare, Agen prunes V VG
- Seabass ceviche, lime, elderflower
- Chicken parfait, apple, onion crumb, toasted sourdough

Main

- Roasted cod, artichoke, apple, velouté
- Jerusalem artichoke risotto, summer truffle, artichoke crisp V VG
- Salmon, wild mushrooms, braised leeks, herb crust
- Beef Wellington, 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
- Crème brûlée, raspberry sorbet
- Elderflower panna cotta, rosé poached strawberries
- Farmhouse cheeses 10 supplement

2 courses 54.95

3 courses 59.95

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.